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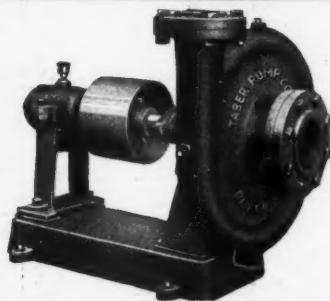
THE NATIONAL PROVISIONER

NEW YORK AND CHICAGO

PUBLISHED EVERY SATURDAY

April 12, 1919

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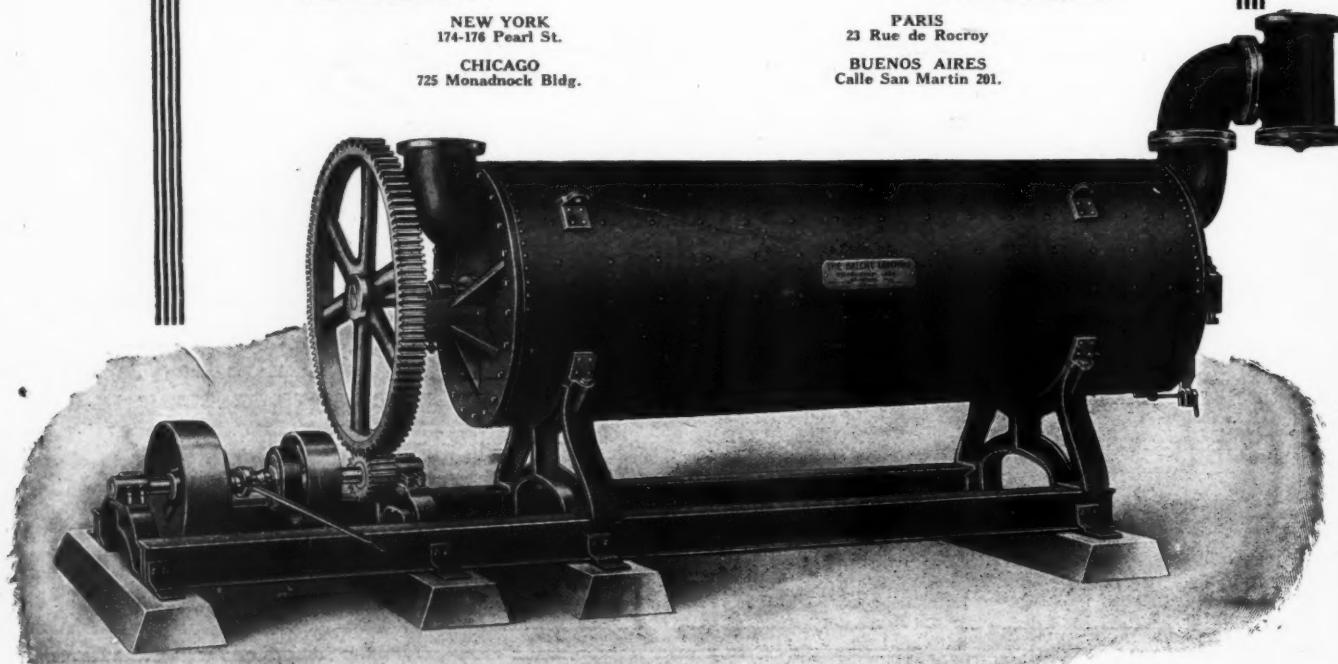
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THE NATIONAL PROVISIONER

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Vol. 60

New York and Chicago, April 12, 1919

No. 15

World's Need of Meat to Keep Prices High

A world shortage of meat animals, especially marked in the war-ravaged districts of Europe, is given as the chief cause for continued high meat prices in a statement issued to the public this week by the American Meat Packers' Association through its new Bureau of Public Relations.

The world must be fed. There is not enough meat to go around. And there will not be enough for a long time to come—until livestock supplies have been replenished everywhere.

What Herbert Hoover foresaw months ago has come to pass. Europe is starving for fats and meat. Germany has only one-third of her hogs left. Belgium lost a third of her cattle, and other countries are more or less similarly situated. The meat supply of four hundred million people in Europe has been cut in half by the war, and America and Australia must supply the deficiency.

In spite of increased production here the demand cannot be met, and meats will be scarce and high, naturally, until a more normal condition comes.

The statement of the American Meat Packers' Association is as follows:

Hoover's Predictions Came True.

"The situation today in the meat industry is just about what Herbert Hoover and other Food Administration officials said it would be, as far back as the first of the year. That high prices are caused largely by heavy demands rather than any control aimed to stimulate production has recently been illustrated very clearly in the case of hogs. When the minimum price fixed for hogs was removed the Food Administration predicted that the prices might go still higher. The prediction is now being verified.

"High prices will continue for a long time. Each day that brings final peace nearer means a greater call on this country for meat. The supply of meat is dependent first of all on the supply of livestock. European herds have been reduced by war. To that extent, world production of livestock is crippled.

"Livestock on farms in the United States at the beginning of this year exceeded the number at the beginning of 1918 by 1,036,000 cattle, 4,213,000 hogs and 963,000 sheep. But the armistice, instead of having reduced the demand for meat, has given us more than 200,000,000 additional mouths to feed, either wholly or in part. As shipping becomes available an increasing number of hungry nations will be accessible for provisioning.

"Great numbers of meat animals have been dressed since the first of the year. Hogs are now coming into American markets in dwindling quantities and in lesser numbers than a year ago. Yet pork products must form a large part of our exports. The price of hogs remains high.

"Statistics now available as to the effect of war on foreign herds indicate that swine in Italy have decreased from 2,508,000 in 1908 to 1,670,000 in 1918; in France, from 7,037,000 in 1913 to 4,168,000 in 1917; in Germany, from 25,592,000 in 1913 to 12,000,000 in 1918; in the United Kingdom, from 3,940,000 in 1914 to 2,448,000 in 1918; in Denmark, from 2,497,000 in 1914 to 513,000 in 1918, and in the Netherlands, from 1,350,000 in 1913 to 1,185,000 in 1917.

Decrease in European Meat Animals.

"Germany sucked meat animals out of the countries she occupied, according to Mr. Hoover. Belgium lost a third of her hogs and more than three-fourths of her cattle. Cattle decreased severely in many other countries.

"Before the war England imported 75 per cent of her bacon. About half of the imported bacon came from America and the other half from Denmark and Holland. But during the war a shortage of feedstuffs left the swine herds of Holland and Denmark just adequate for domestic supplies. These countries cannot resume export until they obtain sufficient feedstuffs.

"The numbers of liberated peoples who were inaccessible before hostilities ceased, but whom the United States now will help to feed, include, according to a very recent statement by Mr. Hoover, nearly 7,500,000 in Belgium, 20,000,000 in Poland, 13,000,000 in Czechoslovakia, 13,000,000 in Roumania, 12,000,000 or 13,000,000 in Greater Siberia, and 20,000,000 in Finland, Armenia and other countries.

"This takes no account of the food being sent into the Central Empires in order to avert anarchy and Governmental insolvency.

"Mr. Hoover estimates German shipping around 20,000,000 tons. This will gradually become available for food cargoes. As it does a larger and larger part of the demand for food can be reached.

Where the Meat Must Come From.

"The brunt of meat export and production will be borne by the United States, South America and Australasia. Livestock in Argentina has not increased as much as one could wish. Australian herds, hurt some time ago by drouth, are now being replenished. Our own livestock has not increased commensurately with foreign needs.

"In countries where disorder is now raging there is a tendency for peasants not to market their products.

"The whole situation for some time to come, then, probably will be one in which the demand for livestock and its products greatly exceeds the supply. This means that livestock will continue to bring high prices. Cheap bacon and cheap beef cannot be made from expensive hogs and costly cattle any more than livestock can be raised cheaply on high-priced feedstuffs with expensive labor.

"How keen is the foreign demand is shown by the fact that when the Austrian Food Bureau fixed maximum retail prices effective in Vienna January 1, it set first-class beef as high as \$2.84 a pound.

"If order comes out of the Russian chaos the world demand will be still further aug-

mented. Horseflesh, which was selling in Moscow for half a cent a pound in 1914, is bringing \$1.69 in 1919.

"Low meat prices must wait until European production is in good swing again. Meanwhile, American farmers and packers can only continue their strenuous efforts and full co-operation with Governmental agencies to keep production at the maximum and prices at the minimum possible."

Attention also might be called to the fact that the Government wheat guarantee is figuring in the situation as it relates to pork prices. The Department of Agriculture has given as one of the reasons for its prediction of high pork prices for some time to come the record-breaking winter and spring wheat crops, for which the Government has guaranteed the farmer not less than \$2.26 a bushel. The probable shortage in the corn crop will necessitate the feeding of this high-priced wheat to hogs, and continued high pork prices are believed to be inevitable.

LIVESTOCK COST PACKERS MORE.

Prices for cattle, sheep and hogs are higher five months after the armistice was signed than they were during the war. This is indicated by a statement just made by Armour and Company, comparing the prices paid for livestock in February with those of the same month a year ago and five years ago. The percentage of increase was much higher in March, since the removal of the Government restriction on hogs.

The records show that Armour & Company paid an average of \$12.40 a hundred for live cattle during February, an increase of 23.28 per cent over the average price paid in February, 1918, and 72.70 per cent higher than in the same month in 1914, before the war. The Chicago price range for all February cattle was from \$5.50 to \$19.65 and for March this year it was from \$6 to \$20.25.

Hogs cost the company an average of \$17.18 a hundred in February, 1919, an increase of 4.14 per cent over the corresponding month a year ago and 102.36 per cent higher than in 1914. The average price on hogs for March was even higher, the range being from \$17.49 to \$19.48 at the Chicago market.

Sheep brought an average of \$15.44 in February, an advance of .78 per cent over the same month the year previous and an increase of 130.79 per cent over the figures for February, 1914. A similar ratio of increase was observable in calves.

A great many cattle were bought at much higher prices than the amount stated, and a number were bought at lower prices. The same variation took place in the high and low prices for other livestock.

DOMESTIC MEAT SUPPLY IS LESS.

Official Government reports of receipts of meat animals at 43 of the livestock markets of the country in March show that during that month cattle receipts decreased 696,237 head, receipts of hogs were 688,036 less and receipts of sheep and lambs were 34,969 less than for the same month a year ago.

Totals for the 43 points from which the Bureau of Markets received reports were as follows: Cattle.—March, 1,285,297; March, 1918, 1,981,534. Hogs.—March, 1919, 2,909,191; March, 1918, 3,687,235. Sheep and lambs.—March, 1919, 975,858; March, 1918, 1,010,827.

Official reports of receipts at eight principal markets for March, with totals compared to a year ago, are as follows:

| | Cattle. | Calves. | Hogs. | Sheep. |
|---|-----------|---------|-----------|-----------|
| Chicago | 212,857 | 68,995 | 674,559 | 242,672 |
| Kansas City | 145,806 | 13,925 | 223,606 | 114,842 |
| Omaha | 116,908 | 4,195 | 399,744 | 164,036 |
| St. Louis | 82,598 | * | 331,699 | 24,126 |
| St. Joseph | 41,143 | 3,846 | 150,981 | 86,729 |
| Sioux City | 51,045 | 2,834 | 224,446 | 24,288 |
| St. Paul | 58,627 | 24,806 | 156,371 | 35,932 |
| Denver | 32,205 | 3,012 | 34,369 | 93,715 |
| Total Mch. '19. | 741,219 | 121,613 | 2,195,775 | 786,340 |
| Total Mch. '18. | 933,162 | 104,663 | 2,713,457 | 854,984 |
| Receipts for three months ending March, 1919. | | | | |
| Chicago | 833,837 | 171,062 | 2,711,189 | 959,708 |
| Kansas City | 170,358 | 8,267 | 275,229 | 114,842 |
| Omaha | 397,771 | 13,176 | 1,239,844 | 524,371 |
| St. Louis | 303,037 | * | 1,006,467 | 71,059 |
| St. Joseph | 163,377 | 15,230 | 739,002 | 225,595 |
| Sioux City | 186,272 | 6,445 | 798,947 | 105,607 |
| St. Paul | 202,863 | 64,798 | 703,003 | 103,526 |
| Denver | 119,964 | 11,890 | 139,787 | 244,139 |
| TL 3 mos. '19. | 2,377,459 | 290,808 | 7,673,468 | 2,348,547 |
| TL 3 mos. '18. | 2,767,476 | 277,487 | 7,721,146 | 2,467,266 |

*Calves not separately reported.

ARGENTINE CONDITIONS CHAOTIC.

Export trade from Argentina and general business conditions there continue to be paralyzed by the harbor strikes at Buenos Aires. These have continued for months, and meat exports have only been made in limited measure under the greatest difficulties. The Government appears unable to control the situation, and only packers who have their plants alongside deep water can load their products.

The owners of coastwise shipping refuse to work their vessels under Government supervision in spite of the administration's threat to prohibit the use of the Argentine flag on their ships. The owners met this week and voted not to oppose the wage demands of the men if the latter will accept the owners' claim to the right to employ whom they wish and, in addition, pledge themselves not to declare boycotts. This action leaves the conflict where it began three months ago.

Even farmers are striking, and they demand the suspension of rent contracts for one year, a moratorium until crops are sold, and loans which will be dependent upon the amount of corn raised. A reduction of 20 per cent in the rent rates on farm land is also demanded.

EXPORT MOVEMENT OF PROVISIONS.

Reports issued by the Railroad Administration for the week ending March 27 state at that time there were 2,035 cars of provisions at New York awaiting shipment abroad, consigned to the British, French and Italian Governments, the Belgian relief, the packers' relief, the Food Administration, etc., as follows: British, 128; French, 85; Italian, 506; Belgian, 640; Food Administration, 482; packers' relief, 161; miscellaneous, 33. Steamers were on hand to take care of these shipments and the port strike was all that interfered.

AMERICAN BACON IN NORWAY.

Bacon from the United States is being imported into Norway in constantly increasing quantities, as the transportation facilities improve. The Ministry of Food has fixed the following maximum retail prices for American bacon: Boned, \$0.502 per pound; shoulder, \$0.45; bacon for carding, \$0.41; smoked bacon, \$0.0134 additional.

Exterior trade in livestock:

| | Exports. | Cattle. | Sheep. | Hogs. |
|------------|----------|---------|--------|-------|
| 1916..... | 27,196 | 6 | 166 | |
| 1917..... | 2,668 | 3 | 3,201 | |
| 1918*..... | 5 | 1 | 360 | |
| | Imports. | | | |
| 1916..... | 54 | 60 | 216 | |
| 1917..... | | 3 | ... | |
| 1918*..... | 9 | 1 | ... | |

*The statistics for 1918 are for the first 11 months only.

With reference to the number of livestock in Sweden it will be noted that the statistics show a decrease as between June, 1914, and June, 1918, in cattle and hogs, but an increase in sheep. During the period cattle decreased 486,016 head, or 16 per cent., and hogs, 379,787 head, or 37 per cent., while, on the other hand, sheep increased 103,716 head, or approximately 7 per cent. A census of hogs on September 1, 1918, showed an increase to 852,027 as compared with 633,671 in June of that year.

It is notable that the number of livestock of the classes named was well maintained up to June, 1917. The lack of foodstuffs and the shortage of food during the winter of 1917-18 had a marked effect on cattle and hogs. Statistics are not available which would indicate the present conditions.

As to the exterior trade during the past three years, it will be noted that the exports of cattle, which amounted to 27,196 head in 1916, practically ceased by 1918. Exports in other lines are not of interest. Imports were only negligible.

The Consul General reported that the current average market prices for livestock in Sweden were as follows: Cows, \$0.74 per kilo (2,204 pounds); calves, \$0.60 per kilo; oxen, \$0.82; sheep, \$0.96, and hogs, \$0.86.

EXPORTS TO POLAND AND ESTHONIA.

Acting concurrently with the competent authorities of the other associated governments, the War Trade Board announce that all persons in the United States are authorized on and after April 1, 1919, subject to the rules and regulations of the War Trade Board to trade and communicate freely with persons residing in Poland and Estonia, one of the Russian Baltic provinces. In accordance with this authorization, applications will now be considered for licenses to export or import all commodities to consignees or from consignors in Poland. For Estonia there is a "free list" similar to that for northern neutral countries.

American exporters are advised that merchandise is permitted to be exported to Poland only upon the understanding that it is intended to supply the internal domestic needs of that country; and that the re-exportation of such merchandise from Poland to countries commercial relations with which are not authorized is forbidden, and that such re-exportation constitutes a violation of the Trading with the Enemy Act. All shipments to Poland should be routed via Danzig.

The War Trade Board have received no official advices concerning the regulations governing importations into Poland, and prospective exporters should therefore communicate with their customers abroad before making definite commitments, so that the importers may comply with any import regulations that may be in effect.

For the exportation to Estonia of all commodities not on the free list the exporter in the United States, before filing his application for export license, must receive advice from the prospective importer in Estonia that there has been issued by the Allied Blockade Committee in London a certificate stating their approval of the proposed consignment. The number of this certificate should be forwarded by the importer in Estonia to the American exporter, who should specify such number on the application for export license. The War Trade Board have been informed that there is in London a delegation representing the Estonian Government, and importers in Estonia can doubtless obtain further information regarding their certificates through this delegation.

RESUMPTION OF EXPORT TRADE.

The War Trade Board has from time to time, since the armistice, announced the resumption of trade with certain countries in Europe with which trade was prohibited during the war by reason of the blockade. In order that the business public may now have a complete list of these countries, the War Trade Board announces that trade has been resumed with Siberia, Alsace-Lorraine, Palestine and Syria, Mesopotamia, Serbia and Roumania, the territory included in the line set out in Article 3 of the military clause of the Armistice Protocol of November 3, 1918; Finland, Czechoslovakia, Bulgaria, Turkey and Black Sea ports; German colonies, the occupied territory of Germany; Adriatic ports, Albania and Montenegro; Luxemburg, the territory adjacent to and dependent upon the Adriatic ports, including Albania, Montenegro, Croatia, Slavonia, Bosnia, Herzegovina and Dalmatia, Estonia and German-Austria.

BEEF CASINGS TO HOLLAND.

The War Trade Board has announced the removal of restrictions on the exportation of beef casings, rounds and middles to Holland, and applications for export of these products to Holland will now be received.

TALLOW AND LINTERS TO ITALY.

Announcement is made by the War Trade Board that private shippers may now export both animal and vegetable tallow to Italy upon the securing of proper import licenses. Cotton linters are also included in the list.

MEAT PRODUCTS TO ENGLAND.

Exports of hams, tallow and canned pork and beans are now permitted to Great Britain under general license, no special license now being required. This restriction was only recently removed by the British Government.

CHICAGO OLEOMARGARINE OUTPUT.

Output of oleomargarine in the Chicago district in March is reported as 14,470,969 lbs, uncolored and 492,558 lbs. colored, a total of 14,963,527 lbs. Renovated butter output for March was 423,645 lbs.

FATS AND OILS IN THE UNITED STATES

Their Production and Conservation Discussed by Experts

By Herbert S. Bailey, United States Department of Agriculture, and B. E. Reuter, United States Food Administration.

(Continued from last week.)

(EDITOR'S NOTE.—The fourth installment of this treatise on fats and oils, published in the last issue of *The National Provisioner*, dealt with the manufacture of compounds. In this issue olive oil and peanut oil are discussed.)

Domestic Supply of Olive Oil.

Replies to a questionnaire sent to a majority of the olive pressers of this country by the Bureau of the Census, in June, 1917, indicate that in 1916 we made some 1,300,000 pounds of olive oil. A later request mailed to all oil producers by the Food Administration brings this figure up to 1,461,000 pounds. This is only about 2 per cent. of our consumption of olive oil, and less than 0.1 per cent. of our total domestic production of vegetable oils, during the period. In 1917 our production apparently decreased to a little over 963,000 pounds. The United States imports, largely from Italy, France and Spain, about 50,000,000 pounds of edible and 5,000,000 pounds of inedible olive oil annually. The exact amounts, taken from the reports of the Bureau of Foreign and Domestic Commerce, were given in Table 4 (published in *The National Provisioner* in the issue of March 15).

Olive oil is probably the most widely known of the virgin oils. It is obtained by grinding nearly ripe olives, usually pits and all, in a suitable mill, and pressing the resulting pulp in large fruit presses very similar to those used in making cider or grape juice. To press the pulp it is wrapped in a coarse cloth to form so-called "cheeses," which are then stacked in piles, each cheese being separated from the one above by a lattice grating of wooden slats, and pressure applied. As the pressure applied to the olives is comparatively light, the oil obtained need only be washed and filtered to yield the pure virgin oil of commerce. The pomace left from the first pressing is re-ground and, after the addition of a little hot water, again pressed to form lower grades of olive oil. Finally, a very low grade of oil may be obtained from the last cake by extraction with some volatile solvent, such as ordinary gasoline, or, abroad, carbon bisulphid, the solvent, of course, being later boiled off from the oil.

Can We Increase Olive Oil Production?

Most of the American olives are grown for pickling, and, as none of the oil is lost in the processing and canning of the ripe or green olives, there would be no real gain in using more of the olive crop for oil and less for pickling. At the present time probably nearly all of the cull olives fit for making oil are being utilized in this way, since the price of olive oil is so high that it pays the grower to ship culls to the oil mills, which formerly would not bear the freight charges. As an olive tree does not yield fruit in commercial quantities until it is five years old, there is no possibility of an immediate increase in the quantity of olives available for oil, except in so far as the young orchards, already planted, come into bearing during the next year or two.

Although olive oil as a food and medicinal oil can be replaced very largely by other vegetable oils, there are one or two technical uses, wool spinning, for instance, for which

no entirely satisfactory substitute has yet been found. The grade of oil, however, required by these trades is such that an extracted oil can be employed, and this country ought to be using more generally a solvent process on the spent olive oil pomace which is now wasted.

The custom of extracting the final press cake with carbon bisulphid or other solvent, as practiced in Italy and France, has not been deemed commercially profitable in the United States. The oil obtained by a carbon bisulphid extraction is dark green, due to the presence of chlorophyl, the green coloring matter of plants, dissolved from the pomace by the solvent, and has a rank, disagreeable odor and flavor. Such oil, imported under the name "olive oil foots" or "sulphured olive oil," is used in making castile soap, and is said to be satisfactory for other technical purposes.

With our improved processes of refining, it is even possible to make a low-grade edible oil from extracted oils, although they are nearly tasteless. As there is no market for this sort of oil, it has been customary in foreign countries to mix with it a highly flavored oil to form a blend which very closely resembles, in both taste and color, a virgin oil. While this substitution of a blended refined oil for a virgin product can not be recommended, oil which is now wasted in the pomace from the olive oil mills should be saved. Where the press cake from an oil mill is used as food for man or animals the 5 to 8 per cent. of oil it contains is, of course, not lost, but oil mill wastes, such as spent olive pomace, which are not fed to stock, should be extracted whenever it is possible.

Peanut Oil Rises in Favor.

Although American peanut oil was an almost unknown product before the Great War, in 1917 it ranked third in the vegetable oils made from home-grown products, cocoanut oil being produced exclusively from imported copra. Until recently most of the imported oil came from France and Holland, but these countries now have scarcely enough to supply their own needs. China, however, has come into the market, and is shipping us large quantities of a rather poor grade of peanut oil.

Even with the marked increase in the importation of peanut oil, from a little over 7,600,000 pounds in 1912 to 27,400,000 pounds in 1917, the South today is making more of this delicious food oil than ever before. The 1917 crop of peanuts was about 60,900,000

bushels. In 1917 we manufactured over 50,000,000 pounds of peanut oil, some of which, however, was made from imported peanuts. Reports for the first six months of 1918 show an output of about 43,000,000 pounds of peanut oil.

Pressing Peanuts.

Peanut oil, like olive oil, can be obtained by cold pressing, and when so made from sound, sweet nuts it need not be refined. Such cold-pressed oils possess a characteristic flavor which, in the opinion of many consumers, makes them superior, especially for salad purposes, to the oils that are hot pressed and refined. Cooking the peanuts and subjecting them while hot to a very high pressure, however, gives a larger yield of oil than cold pressing. It is customary, therefore, when a virgin, or cold-pressed, oil is made to regrind and heat the cake, which is then pressed a second time, to extract as much oil as possible.

In France, where the crushing of peanuts was an important industry long before any

(Continued on page 26.)

BRITISH VEGETABLE OIL PRICES.

According to a cablegram received by the Department of State under date of March 27 from the American Consul General at London, England, the British Food Controller announced in Parliament that on February 22 the controlled prices of certain vegetable oils had been reduced to the following basis, per ton of 2,240 pounds: Refined coconut oil, \$378.93; refined American cottonseed oil, \$462.27; refined peanut oil, \$390.80; refined palm kernel oil, \$328.02. A further reduction was made effective on March 31 as follows, per ton of 2,240 pounds: Refined coconut oil, \$313.35; refined American cottonseed oil, \$311.42; refined peanut oil, \$316.29; refined palm kernel oil, \$306.46. It was pointed out in the report that the difference between the latter prices and the former represents losses to the Government.

INCREASE IN SWISS FOOD PRICES.

The increase in the prices of foodstuffs in Switzerland have been from 41.2 to 526.1 per cent over pre-war figures. The following table gives the average prices in April, 1914, and in October, 1918, together with the percentage of increases:

| Commodity. | April, 1914. | October, 1918. | Per Cent. Increase. |
|-------------------------------|--------------|----------------|---------------------|
| Fresh pork, lb. | \$0.21 | \$0.79 | 276.2 |
| Lard (home), lb. | .175 | 1.05 | 500.6 |
| Suet (raw), lbs. | .123 | .525 | 326.8 |
| Beef (with bones), lb. | .175 | .403 | 130.3 |
| Bacon (smoked), lb. | .226 | .5 | 121.2 |
| Butter, lb. | .32 | .69 | 115.6 |
| Cheese, lb. (full cream), qt. | .20 | .37 | 85.0 |
| Milk (full cream), qt. | .29 | .34 | 41.2 |
| Potatoes (home), lb. | .088 | .263 | 198.8 |
| New-laid eggs, doz. | .23 | 1.44 | 526.1 |
| Whole meal, lb. | .039 | .073 | 87.2 |
| Bread, lb. | .033 | .064 | 93.8 |
| Pastes, lb. | .048 | .12 | 150.0 |
| Corn meal, lb. | .036 | .07 | 94.4 |
| Lump sugar (sacks), lb. | .04 | .11 | 175.0 |

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PRACTICAL POINTS FOR THE TRADE

(EDITOR'S NOTE.—From time to time answers to inquiries appearing on this page will be illustrated with drawings, showing graphically the points in question. This applies particularly to questions of packinghouse architecture, mechanical equipment, etc., and should prove a feature of added value to those who make use of this department.)

COLD-PRESSED PEANUT OIL.

A subscriber in the South writes as follows:

Editor The National Provisioner:

Can you give us directions for the pressing of oil from peanuts? Can we use the same machinery that is used for cottonseed crushing? What is the difference between hot-pressed and cold-pressed oils?

Cotton oil mills are very generally turning to the crushing of peanuts as an additional product in those sections where they find the raw material available. The same machinery can be used with but little change, but the operator needs to know the difference in crushing methods or he will not meet with much success. The hydraulic press can be used to produce crude oils for salad and cooking purposes, which must be refined the same as cottonseed oil, but the expeller or screw press may be used for turning out cold-pressed oil, which in the case of the peanut does not need refining, and is said to be the highest grade on the market.

Cold-pressed virgin peanut oil with a fine flavor is being made in increasingly large quantities in this country, say the oil specialists of the Bureau of Chemistry, United States Department of Agriculture, who have made a study of the production and conservation of American edible oils. This product has a characteristic flavor pronounced by many consumers here and abroad to be more attractive than that of hot-pressed oils. Furthermore, many consumers consider that virgin peanut oil compares favorably with virgin olive oil.

Until recently very little virgin peanut oil was made in this country. The American

practice has been to cook the peanuts and then subject them while hot to a very high pressure. The oil secured in this way must be submitted to a refining process before it is suitable for the table. Cold-pressed peanut oil when made from sound, sweet nuts need not be refined.

By the cold-pressed process a larger proportion of the oil of the peanut can be secured for edible purposes than by the hot-pressing method. The hot-pressed oils make a satisfactory oil for both table and cooking purposes by refining, but in the refining process a part of the oil is converted into soap stock, thus going to the soap kettle instead of to the table.

Considerable waste has resulted in the past because some American mills were pressing part of the shells with the peanut kernels. These shells contain less than one-half per cent of oil, but they readily absorb the oil from the kernels when pressed with them, and come out from the press with from 5 to 7 per cent of oil. As the average pressed cake contains 6 per cent of oil, the shells in the cake from a ton of nuts will absorb 27½ pounds of oil in addition to 2½ pounds they originally contain.

A further economic loss comes when peanuts are pressed with the shells left on, for pressed cake containing shells cannot be used for human food. But when blanched kernels from which the shells have been removed are employed in making oil, the cake, which may contain 7 per cent. of oil, can be ground into meal and used with wheat, corn, and similar starchy flours to form very palatable and highly nutritious cakes, gems, and hot breads.

Mills in many sections of the South are producing by the cold-pressing process virgin peanut oil of high quality and excellent flavor. Information concerning the machinery necessary may be obtained from the manufacturers whose advertisements appear in the columns of The National Provisioner.

NITRATE OF SODA IN CURING.

A reader in the West writes as follows:

Editor The National Provisioner:

In publishing a curing formula last week I noticed that you mentioned the use of saltpeter, but said nothing about nitrate of soda. I should like to know if it is proper to use nitrate of soda instead of saltpeter as a general thing, or only in special instances.

Double refined nitrate of soda is a measurably satisfactory substitute for saltpeter as a curing agent, and may be substituted for it in any formula, using 70 to 80 per cent. as compared with the amount of saltpeter specified in the formula.

PACKING AND USE OF HOG MELTS.

The following inquiry comes from an Eastern subscriber:

Editor The National Provisioner:

Please give us information concerning the packing and use of hog melts.

Melts from hogs, cattle or sheep are used fresh in the manufacture of sausage, and may be pickled or frozen, as desired. Fish hatcheries use considerable quantities of melts for feeding small "fry." We are informed that the Chinese consider melts a great delicacy. Melts should be thoroughly washed in cold water, drained and chilled.

RISE IN FOOD PRICES IN PARIS.

The following table shows the rise in prices of foodstuffs in Paris during the war years 1915 to 1918, and also gives both the average wholesale and retail prices for January, 1919:

| | .98* each | | | | | |
|-----------------|-----------|---------|---------|--------|--------|---------|
| | Meat | Poultry | Fish | Butter | Eggs | Cheese |
| | lb. | lb. | lb. | lb. | doz. | lb. |
| 1915 | \$0.234 | \$0.31 | \$0.152 | \$0.41 | \$0.29 | \$0.261 |
| 1916 | .259 | .378 | .218 | .457 | .39 | .366 |
| 1917 | .343 | .505 | .386 | .648 | .54 | .509 |
| 1918 | .552 | .97 | .42 | .735 | .735 | .587 |
| January, 1919. | | | | | | |
| Wholesale | .579* | .92 | .525 | 1.875 | 1.57 | .745 |
| Retail | .96* | 1.05 | .70 | 1.75 | .15 | 1.40 |

*Fixed price.

Departmental Preference for Swenson Evaporators

Purchasing Department

Many of our oldest customers purchase without contract, knowing from experience that their installation will be satisfactory whether specified or not.

Engineering Department

Our co-operation to the fullest extent, which does not end when the evaporator is erected. Our company is essentially an engineering organization made up of graduate chemical, mechanical, electrical and civil engineers.

Construction Department

We furnish erection experts when wanted. However, as each and every evaporator is set up at our shops before shipping, to prove that they are exactly right in every particular, and as blueprints and construction lists are always furnished, many firms do their own erecting.

The Management

When you have Swensons you can be assured of the complete co-operation of all your departments. They have what they want and will give the management what it wants—good, harmonious service.

SWENSON EVAPORATOR CO.
CHICAGO

**THE
NATIONAL PROVISIONER**
New York and
Chicago
Official Organ American Meat Packers'
Association

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GENERAL OFFICES.

No. 116 Nassau St. (Morton Building), New York,
N. Y.

Cable Address: "Sampan, New York."
Telephone, No. 5477 Beekman.

WESTERN OFFICES.

Chicago, Ill., 540 Postal Telegraph Building.
Telephone, Harrison 476.

Correspondence on all subjects of practical interest
to our readers is cordially invited.

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THE TREND OF PRICES

What are prices going to be in the period
ahead of us? That is a question a whole
lot of people are asking, and to which every-
body would like to know the answer. Prices
are the most vital concern in the business
man's life at this juncture. Is the general
level of prices going up or down? Upon the
answer to that question depend the commit-
ments which buyers, merchants and producers
will make.

If there is to come a long period of sinking
prices men will not, and dare not, buy except
from hand to mouth. Therefore men cannot
produce. That means unemployment for
labor, disruption of working organizations,
loss to capital, deficiency in public revenues,
general business stagnation. If, on the other
hand, prices as a whole are not going to drop,
business can confidently go ahead. The stage
is set for prosperity, full production, univer-

THE NATIONAL PROVISIONER

sal employment, good times. Whether this
will come depends on the answer to the ques-
tion as to the course of the price level.

Professor Irving Fisher of Yale is probably
the country's first authority on the subject
of prices. In a monograph prepared for the
U. S. Department of Labor he confirms the
conviction that has been growing in the minds
of many men throughout the country that
the high price level to which we have attained
is no temporary thing, but permanent. We
are simply using more counters than before
in effecting exchanges, he says.

To everyone engaged in trade, finance or
industry Professor Fisher's message has espe-
cial importance. In general, he says, prices,
and hence wages, are not going to fall. In
the case of particular products there may be
particular reasons why prices may drop, but
in the absence of definite knowledge of such
special reasons it is safe to assume that
prices are not going to drop.

The main reason why business is not going
ahead better, according to Professor
Fisher, is that most people expected prices
to drop. The merchant is selling, but not
buying. The manufacturer holds up the pur-
chase of his raw materials. People quote
the disparity between present prices and
those prevailing "before the war," and decide
they will not buy much until present prices
get down to "normal." This feeling that
prices are sure to drop is what is putting
a brake on the entire machinery of produc-
tion and distribution.

Readjustment waits because we keep waiting
for it. In the opinion of Professor
Fisher we are waiting in vain. He says busi-
ness men should face the facts. In spite
of an unexampled attack on prices through
this waiting attitude, price recessions have
been insignificant. The reason is that we
are on a new high-price level. The clever
business man, in his opinion, is not the one
who waits, but the one who finds out the
new price facts and acts accordingly.

WHY GERMANY NEEDS FOOD

The German Statistical Office has pub-
lished comparative data of the supply of the
principal foodstuffs for 1913 and during the
war in that country. These figures give
some idea of the condition to which Germany
has been reduced owing to food shortage.

An analysis shows that inadequate culti-
vation, due to lack of labor, fertilizers, and
implements, has reduced the yield at a time
when the maximum production was needed.
Weather conditions in 1918 were favorable,
yet the production was low. As this was due
largely to a scarcity of labor, volunteer boy
workers have been called for in order to in-
crease the 1919 supply.

Compared with that of the pre-war year
of 1913, the wheat production in 1918 de-

creased nearly 50 per cent. Rye reached its
lowest level in 1917, when the crop was only
57 per cent of the normal yield. By 1917
barley had decreased to half the 1913 produc-
tion. The oat crop was reduced 62 per
cent. The yield of potatoes fluctuated dur-
ing the war, reaching the lowest ebb in 1916,
when only 24,691,170 tons were harvested,
as against 52,854,688 tons in 1913, a loss of
53 per cent. Sugar beets stood up fairly
well, the production decreasing but 9 per
cent. during the war. The clover yield in
both 1914 and 1916 was nearly normal, al-
though in the other war years the drop was
heavy about 40 per cent. The hay crop de-
creased from 28,000,000 tons in 1913 and 1914
to 21,414,969 tons in 1918. These reductions
can be attributed in part to the decrease in
the acreage cultivated.

Add to this tremendous falling off in feed
and fodder supplies, the decrease in meat
foods due to the blockade and to the gradual
killing off of home stocks of meat animals,
and the German situation at this time may
be imagined. Fats are a vital necessity to
any people, and the German fat scarcity has
been one of the chief causes of trouble. No
wonder Germany seems a ready prey to Bol-
shevism. Food won the war, and food will
bring peace when other means fail. Here
is where Mr. Hoover has proved a far more
effective peace agent than many eminent
statesmen and soldiers.

GOOD BUSINESS

Good business! That's what the coming
Victory Liberty Loan is.

The country is all ready for an era of trade
and industrial activity that will mean more
business, plenty of employment and good
wages for everybody. The country is all
ready for an era of prosperity—provided you
and I do our share.

But our first task is to get our war debt
out of the way—so that we, as a nation, can
turn all our energies to seizing the oppor-
tunities that lie ahead.

"Paying your bills is good business," the
only policy for the successful man or the
successful nation. That's why the Victory
Liberty Loan is good business—for you and
for the nation.

CONTROL YOUR TEMPER

In order to win the greatest triumphs it is
necessary to have complete control of one's
temper. The loss of temper not only uses up
energy rapidly and uselessly; it prevents a
man thinking clearly at the time when clear
thinking is more than ever necessary. Those
men who have made the greatest financial suc-
cesses have usually been men who have had
their tempers under complete control. Get
your temper completely under your control
and you are sure to profit thereby.

April 12, 1919

TRADE GLEANINGS

Swift & Company may build a packing plant at Montgomery, Ala.

It is reported that Swift & Company will enlarge their branch house at Moultrie, Ga.

The seed warehouse of the Fayette Oil Mill, Fayetteville, Ga., has been damaged by fire.

The Angell Cattle Co., Portland, Ore., has been incorporated with a capital stock of \$25,000.

The Twin City Packing Co., Menominee, Mich., has decreased its capital stock from \$50,000 to \$30,000.

The American Provisions Export Co. has been incorporated at Wilmington, Del., with a capital stock of \$1,000,000.

The Associated Packing Co. of Des Moines, Iowa, has filed an amendment increasing its capital stock from \$2,000,000 to \$5,000,000.

The International Liquid Soap Co. East Stroudsburg, Pa., has been incorporated with a capital stock of \$25,000 by H. B. Drake.

Fire in the smokehouse of the Fred Usinger Sausage Factory, 302 Third street, Milwaukee, Wis., resulted in damage estimated at \$5,000.

The Sumter Fertilizer Works, Sumter, S. C., has been incorporated with a capital stock of \$50,000 by J. P. Booth, Neill O'Donnell and A. E. Tisdale.

Davis & Lindal of Philadelphia, Pa., have leased the plant on Marion street, Bridgeton, N. J., to conduct a wholesale business in meats, butter, eggs, etc.

Armour & Company are to erect a \$4,000,000 plant in Jersey City, N. J., which will become the principal Eastern headquarters of the company.

Fire destroyed the fertilizer works and part of the cooperage shop of the Independent Packing Company, Chicago, Ill. Tons of fertilizer were destroyed.

The Higgins Packing Co., Omaha, Neb., proposes the erection of a three-story, 50 x 100 ft. reinforced concrete and brick building at 4701 South 37th street.

A company has been organized at Perry, Iowa, for the establishment of a packing plant with capital stock of \$250,000 with Charles Haussman as manager.

The Marsh Market Packing Co., Onancock, Va., has been incorporated with a capital stock of \$25,000 with Herbert A. Drummond as president and Zadock S. Mears, Jr., secretary; both of Hallwood, Va.

Organization has been completed of the Virden Packing Co., Sacramento, Cal., and it is reported that within a short time construction of a stock yards and packing plant will be started at West Sacramento.

William F. Walker and A. P. Petway, of Fayetteville, N. C., and E. N. Morrow, of Croom, Fla., and others are the incorporators of the Seminole Phosphate Co., Fayetteville, N. C., with a capital stock of \$500,000.

The plant of the E. O. Painter Fertilizer Co. at Gary, Fla., has been acquired and will be operated by the Exchange Supply Co.; capacity, 200 tons per day. A warehouse also will be operated for handling the output.

Fire of unknown origin damaged the plant of the McDufie Oil & Fertilizer Co., Thomson, Ga., with an estimated loss of \$15,000. Fire originated in hull and meal house of plant and rapidly spread through structure.

The West Coast Fish Scrap & Fertilizer Co., Palmetto, Fla., has been incorporated with a capital stock of \$15,000 with W. A. Walsingham as president; W. H. Lester, vice-president and treasurer, and E. Bradley, secretary.

The erection of a refinery and lard substitute factory at Savannah, Ga., has been begun by the International Vegetable Oil Co., 1006 Third National Bank Building, Atlanta, Ga. Cost will be about \$250,000 and will be of concrete and steel construction.

The National Sulfur Soap Mfg. Co., Norfolk, Va., recently incorporated with a capital stock of \$200,000 with Harry R. Bybee as president and George R. Banner secretary, will erect a two-story, 200 x 300 ft. building of concrete construction to cost \$50,000.

The Liberty Cotton Oil Co., Texarkana, Tex., has been incorporated with a capital stock of \$150,000 with Henry Moore, Jr., as president and F. W. Offenhauser secretary. A cottonseed oil mill with a capacity of 80 tons of cottonseed daily will be erected. Equipment for the crushing of soya beans, peanuts, etc., will also be installed.

The American Marl & Fertilizer Co., Richmond, Va., has been organized with L. C. Bolton, president; V. P. Venable, secretary and treasurer, to erect a mill-construction building at a cost of \$60,000 at Claremont, Va. Machinery for complete lime and fertilizer plant will be installed for a daily capacity of 150 tons of marl. C. D. Gilliam, Box 1574, Richmond, Va., is manager.

PUBLISHERS' STATEMENT.

Statement of the ownership, management, etc., required by the Act of Congress of August 24, 1912, of THE NATIONAL PROVISIONER, published weekly at New York, N. Y., for April 1, 1919.

State of New York }
County of New York } ss.

Before me, a Notary Public, in and for the State and county aforesaid, personally appeared Robert G. Gould, who, having been duly sworn according to law, deposes and says that he is the Business Manager of The National Provisioner, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 443, Postal Laws and Regulations, to wit:

1. That the names and addresses of the publisher, editor, managing editor, and business manager are:

Name of Post Office address.
Publisher, Food Trade Pub. Co., 116 Nassau St., New York, N. Y.
Editor, Paul I. Aldrich, 116 Nassau St., New York, N. Y.
Managing Editor, Paul I. Aldrich, 116 Nassau St., New York, N. Y.
Business Manager, Robert G. Gould, 116 Nassau St., New York, N. Y.

2. That the owners are: (Give names and addresses of individual owners, or, if a corporation, give its name and the names and addresses of stockholders owning or holding 1 per cent. or more of the total amount of stock) Food Trade Pub. Co., 116 Nassau St., New York, N. Y.; Estate of J. H. Senner, 116 Nassau St., New York, N. Y.; Estate of Julius A. May, 116 Nassau St., New York, N. Y.; Estate of Geo. L. McCarthy, 116 Nassau St., New York, N. Y.; Hubert Cills, 116 Nassau St., New York, N. Y.

3. That the known bondholders, mortgagees, and other security holders owning or holding 1 per cent. or more of total amount of bonds, mortgages, or other securities are: None.

4. That the two paragraphs next above, giving the names of the owners, stockholders and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company, but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bond, etc., owner; and this affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds or other securities than as stated by him.

(Signed) ROBERT G. GOULD,
Business Manager.

Sworn to and subscribed before me this 29th day of March, 1919.

(Seal) MARTHA B. PHILLIPS.
(My commission expires March 30, 1919.)

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in eierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Advance—New High Records for Lard
—Restrictions Removed on Price Fluctuations—Movement of Hogs Moderate—Packing Shows a Decrease Compared With Last Year—Supply of Stock Hogs Practically Unchanged.

The important development in the provision situation during the week has been the further advance in the price of product, pork reaching nearly the highest record ever made, while lard sold at new high records, ribs were very strong, and the market for hogs showed persistent strength.

The movement of hogs from the country has not been as large as expected since the restrictions were removed, and there is quite a little difference of opinion as to whether this situation is brought about by holding on the part of the country or an actual over-marketing of the supplies. From the scale of marketing seen in the winter there was a disposition to believe that the marketing would continue right through the season, but since March 1 there has been a steady and persistent falling off in the marketings through the country (the total to April 5 being placed at 2,932,000 hogs, against 3,523,000 last year), while the price of hogs has steadily advanced and new high levels have been reached for live hogs, without bringing the expected movement from the country. The situation in this respect is quite disappointing, as it shows that the distribution will shortly make a tremendous inroad upon supply unless there is a decrease in volume of domestic consumption or some decrease in the volume of export movement.

The monthly report of stocks of product at the leading points of the central west was of decided interest in this respect, and in connection with the Food Administration's report of the total supplies and production for the month of February, shows that there was a very large distribution. The packing for the month of March was 2,382,000 this year, against 2,953,000 last year; the stock of pork in the country increased about 5,000 bbls. for the month, while the stock of lard decreased 14,000,000 lbs. of prime steam lard, and increased only 4,000,000 lbs. of other lard. The total stocks of meats in the country decreased 9,000,000 lbs., and the aggregate is 50,000,000 lbs. less than for the correspond-

ing time last year. The comparison of stocks of product at the leading western points this year, with comparisons, and the changes which have taken place in the various stocks in preceding years make a most interesting comparison of the supplies available.

The combined stocks of provisions at Chicago, Kansas City, Omaha, St. Joseph, Milwaukee, St. Louis and East St. Louis. Figures previous to 1917 do not include St. Louis and East St. Louis:

| | Apr. 1, '19. | Mar. 1, '19. | Apr. 1, '18. |
|-------------------------|--------------------------|--------------|--------------|
| Mess Pork-new | 2,706 | 2,094 | 2,678 |
| Mess Pork-old | 1,530 | 2,703 | 5,370,067 |
| Other Pork | 54,347 | 47,811 | 78,502 |
| Total Bbls. | 58,383 | 52,608 | 81,189 |
| P. S. Lard-new | 16,209,170 | 26,174,412 | 18,175,591 |
| P. S. Lard-old | 4,322,316 | 4,322,316 | 5,370,067 |
| Other Lard | 38,963,163 | 34,831,424 | 35,530,645 |
| Total Lbs. | 55,172,333 | 65,328,152 | 59,076,303 |
| DRY SALT— | | | |
| Short Ribs | 1,219,393 | 1,065,963 | 22,769,975 |
| Short Clears | 19,205,132 | 17,553,293 | 4,997,103 |
| Extra Clears | 4,819,396 | 2,388,931 | 14,082,944 |
| Extra Ribs | 780,262 | 528,182 | 2,430,082 |
| Fat Backs | 17,581,558 | 13,639,127 | 34,498,705 |
| Shoulders | 14,045,710 | 14,962,422 | 7,106,734 |
| Riblets | 51,091,470 | 40,231,430 | 69,503,994 |
| Other Cuts | 106,127,300 | 128,357,746 | 130,802,184 |
| Total Lbs. | 214,870,221 | 219,327,109 | 286,281,781 |
| PICKLED | | | |
| Hams | 95,717,632 | 104,221,212 | 80,852,158 |
| Skinned Hams | 34,702,420 | 35,848,181 | 28,055,690 |
| Piemies | 28,880,178 | 25,241,462 | 31,902,316 |
| Shoulders | 398,139 | 473,464 | 2,981,507 |
| Bellies | 25,191,819 | 22,982,007 | 19,136,954 |
| Total Lbs. | 184,890,188 | 182,916,928 | 162,928,685 |
| TOTAL CUTS— | 399,760,409 | 408,244,028 | 449,210,406 |
| April 1, 1916 Mess Pork | 21,839 bbls.; Other Pork | | |
| 81,142 bbls. | | | |
| April 1, 1915 Mess Pork | 79,020 bbls.; Other Pork | | |
| 84,442 bbls. | | | |
| April 1, 1914 Mess Pork | 16,421 bbls.; Other Pork | | |
| 77,639 bbls. | | | |
| April 1, 1913 Mess Pork | 18,782 bbls.; Other Pork | | |
| 63,738 bbls. | | | |
| April | D. S. | Total | All |
| 1st | Ribs | Dry Salt | Cuts |
| | Pounds | Pounds | Pounds |
| 1919 | 1,219,393 | 214,870,221 | 399,760,409 |
| 1918 | 22,769,975 | 286,281,781 | 449,210,406 |
| 1917 | 20,749,258 | 148,598,993 | 310,110,601 |
| 1916 | 24,356,077 | 136,902,613 | 285,253,548 |
| 1915 | 56,835,556 | 185,968,588 | 386,331,123 |
| 1914 | 23,334,080 | 115,063,784 | 249,094,247 |
| 1913 | 4,900,512 | 106,252,710 | 241,200,633 |
| 1912 | 38,271,024 | 160,275,689 | 337,810,936 |
| 1911 | 19,958,562 | 141,232,216 | 266,189,532 |
| 1910 | 14,816,207 | 66,209,966 | 158,919,351 |
| 1909 | 48,224,319 | 153,379,362 | 330,254,941 |
| 1908 | 64,961,405 | 183,552,624 | 362,068,018 |
| 1907 | 29,315,556 | 130,125,612 | 267,463,428 |
| 1906 | 21,975,042 | 128,563,383 | 264,791,048 |
| | | | 23,520,150 |

| | D. S. | Total | Total | All |
|------|------------|-------------|-------------|-------------|
| | Ribs | Dry Salt | Cuts | Lard |
| | Pounds | Pounds | Pounds | Pounds |
| 1919 | 1,219,393 | 214,870,221 | 399,760,409 | 55,172,333 |
| 1918 | 22,769,975 | 286,281,781 | 449,210,406 | 59,076,303 |
| 1917 | 20,749,258 | 148,598,993 | 310,110,601 | 57,901,452 |
| 1916 | 24,356,077 | 136,902,613 | 285,253,548 | 106,738,505 |
| 1915 | 56,835,556 | 185,968,588 | 386,331,123 | 61,218,850 |
| 1914 | 23,334,080 | 115,063,784 | 249,094,247 | 54,500,900 |
| 1913 | 4,900,512 | 106,252,710 | 241,200,633 | 18,613,350 |
| 1912 | 38,271,024 | 160,275,689 | 337,810,936 | 58,242,450 |
| 1911 | 19,958,562 | 141,232,216 | 266,189,532 | 25,352,600 |
| 1910 | 14,816,207 | 66,209,966 | 158,919,351 | 12,647,600 |
| 1909 | 48,224,319 | 153,379,362 | 330,254,941 | 36,655,150 |
| 1908 | 64,961,405 | 183,552,624 | 362,068,018 | 39,375,350 |
| 1907 | 29,315,556 | 130,125,612 | 267,463,428 | 23,741,428 |
| 1906 | 21,975,042 | 128,563,383 | 264,791,048 | 23,520,150 |

Going back to the month of February and the report of the Food Administration, as published in the official statement, not only on hogs, but on cattle, show a falling off in the kill compared with February, but the production of meats and fats was still large—nevertheless there was a continuation of a heavy domestic distribution and a heavy export distribution. The total number of hogs killed, according to the Government report of inspection, is, in round numbers, 8,000,000 more than for the corresponding time last year; the production of meats and edible products is correspondingly more than last year, plus an average increase in the weight of 6 lbs. for the season. The total production of product for the period since July 1 has been 5,026,000,000 lbs., against 3,597,000,000 lbs. last year. During the same time the exports have increased from 647,000,000 lbs. to 1,434,000,000 lbs., and the domestic consumption has increased from 2,813,000,000 lbs. to 3,457,000,000 lbs.

The changes in the beef situation are almost as radical. The increase in the kill has been slightly over a million head, with a corresponding increase in the product, although the average weight this year has been slightly less than the average weight last

(Continued on page 46.)

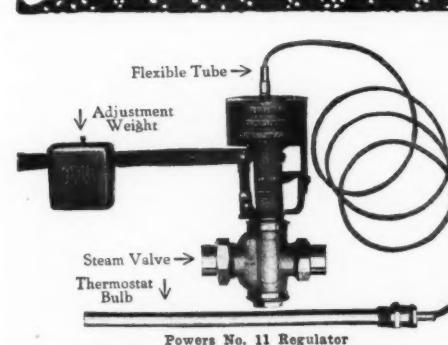
PREDICT STILL HIGHER HOG PRICE. Demand Will Force Market Even Farther Up Before the Let-Up Comes.

(Special Letter to The National Provisioner from W. G. Press & Co.)

Chicago, April 9, 1919.—Hog receipts are far under meat requirements. Packers are forced to buy sparingly in order to keep the market within reasonable bounds; \$20.55 was paid for hogs today and 21c. per lb. could easily have been recorded if the hog market had operated under natural trade requirements.

We see little advantage, as far as increasing receipts are concerned, of posting much higher prices. We will get just as many hogs at the present price as we would were the prices higher. But, at the same time, we can see signs ahead of us that indicate new record prices, between now and May 1, for live hogs.

(Continued on page 31.)



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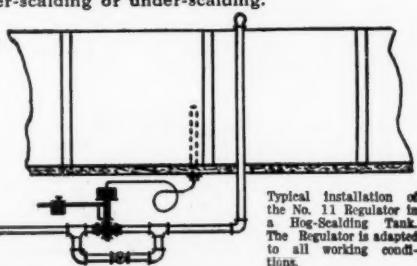
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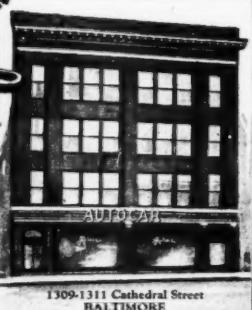
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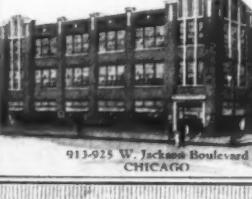
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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The market continues very firm, particularly on good grades; lower grades do not seem to be in quite as good a position as the upper grades—nevertheless, there is an improvement in price all along, and the top grades are, apparently, in an excellent position. Demand has been quite good and sales have been made at full prices. The price advance has been influenced to quite an extent by the general improvement in the oil and fat situation; it has also been influenced by the pronounced strength in stearine as a result of the large sales of substitute lard, and this has been reflected through the market in a very pronounced way. The offerings are not very large, and seem to be well taken, as stated, of the upper grades. Prime city tallow in the local market is quoted at 10½c., with city specials loose, 11½c.

OLEO-STEARINE.—The market has been active and strong; sales have been made at further advances, and the rise from the extreme low point of the season has been about ten cents a pound. This advance has been largely the result of the big orders which have been placed for export, for substitute lard, and on this account there has been general buying by the manufacturers, while the supplies on the market have not been large. This brought about a much more confident feeling in the market, although the advance now has been so great that there is some disposition to take a more conservative view of the entire situation. Quotations; Oleo, 25½c.

SEE PAGE 29 FOR LATER MARKETS.

OLEO OIL.—Market dull and steady. Extras are quoted at 29@29½c., according to quality.

NEATSFOOT OIL.—Trade is dull, but the market firm. Prices are quoted 20 cold test, \$1.65@1.70; 30 degrees at \$1.45@1.50, and prime, \$1.35@1.40.

GREASE.—Trade is quiet but the under-tone is firm. Yellow, 7½@8½c.; bone, 11½@12c.; house, 9@9½c.; brown, 7½@8c.

CHEMICAL AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 10, 1919.—Latest quotations on chemical and soapmakers' supplies are as follows: 74 to 76 per cent. caustic soda, 2½@3c. lb.; 60 per cent. caustic soda, 2½@3c. lb.; 98 per cent. powdered caustic soda, 3½@4½c. lb.; 48 per cent. carbonate

of soda, 1½@1¾c. lb. 58 per cent. carbonate of soda, 1.65@2c. lb.; tallow, 1½@2c. lb.; silex, \$20 per 2,000 lbs.

Clarified palm oil in casks, nominal, 15@16c. lb.; yellow olive oil, \$2.15@2.25 per gal.; Cochin cocoanut oil, 16½@17c. lb.; Ceylon cocoanut oil, 14½@15½c. lb.; cottonseed oil, \$1.55@1.58 gal.; soya bean oil, 15@15½c. lb.; corn oil, 16½@17c. lb.; peanut oil, soapmakers' 5 per cent. acidity, \$1.57½@1.58 gal.

Prime city tallow (special), nom., 11½c. lb.; dynamite glycerine, nom., 15c. lb.; saponified glycerine, nom., 9c. lb.; erude soap glycerine, nom., 8c. lb.; chemically pure glycerine, nom., 16c. lb.; prime packers' grease, 10c. lb.

EXPORTS OF PROVISIONS

Exports of provisions from the Atlantic and Gulf ports for the week ending April 5, 1919, with comparisons:

PORK, BBLS.

| To— | Week ended Apr. 5, 1919. | Week ended Apr. 6, 1918. | From Nov. 1, 1918, to Apr. 5, 1919. |
|--------------------|--------------------------|--------------------------|-------------------------------------|
| United Kingdom... | | | 270 |
| Continent..... | 10 | | 4,621 |
| So. & Cen. Am... | 185 | | 4,008 |
| West Indies..... | 1,048 | 332 | 7,850 |
| Br. No. Am. Col... | 1,400 | 1,165 | 6,127 |
| Other countries... | 38 | 38 | 293 |
| Total | 2,681 | 1,535 | 23,169 |

BACON AND HAMS, LBS.

| | | | |
|--------------------|------------|------------|-------------|
| United Kingdom... | 31,829,000 | 9,432,000 | 281,313,000 |
| Continent..... | 54,296,000 | 3,342,000 | 536,495,000 |
| So. & Cen. Am... | 89,000 | 13,000 | 485,000 |
| West Indies..... | 978,000 | 27,000 | 4,355,000 |
| Br. No. Am. Col... | 31,000 | 38,000 | 204,000 |
| Other countries... | 16,000 | 13,000 | 183,000 |
| Total | 87,239,000 | 13,045,000 | 823,035,000 |

LARD, LBS.

| | | | |
|--------------------|------------|-----------|-------------|
| United Kingdom... | 1,311,000 | 3,602,000 | 82,207,000 |
| Continent..... | 38,159,000 | | 222,041,000 |
| So. & Cen. Am... | 164,000 | 288,000 | 4,661,000 |
| West Indies..... | 690,000 | 146,000 | 5,271,000 |
| Br. No. Am. Col... | 52,000 | 16,000 | 302,000 |
| Other countries... | 25,000 | 30,000 | 131,000 |
| Total | 40,400,000 | 4,062,000 | 314,613,000 |

RECAPITULATION OF THE WEEK'S EXPORTS.

| From— | Pork, bbls. | Bacon and Hams, lbs. | Lard, lbs. |
|----------------------|-------------|----------------------|------------|
| New York | 2,411 | 44,869,000 | 28,357,000 |
| Portland, Me. | | 5,772,000 | 200,000 |
| Boston | | 8,363,000 | 50,000 |
| Philadelphia | | 16,870,000 | 8,251,000 |
| Baltimore | | 7,917,000 | 2,889,000 |
| New Orleans | 270 | | 394,000 |
| St. John, N. B. | | 3,448,000 | 50,000 |
| Total week | 2,681 | 87,239,000 | 40,400,000 |
| Previous week .. | 195 | 38,966,000 | 11,022,000 |
| Two weeks ago... | 1,272 | 80,350,000 | 24,921,000 |
| Cor. week last y'r | 1,535 | 13,045,000 | 4,062,000 |

COMPARATIVE SUMMARY OF EXPORTS.

| From Nov. 1, '18, to Apr. 5, '19. | Same time last year. | Increase. |
|-----------------------------------|----------------------|-------------|
| Pork, lbs. | 4,634,000 | 1,938,000 |
| Bacon and Hams, lbs. | 823,035,000 | 292,539,000 |
| Lard, lbs. | 314,613,000 | 122,633,000 |

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Tenerife Tokio Batavia

Durban Melbourne Surbaya

Wellington San Paolo Christchurch

GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from The Davidson Commission Co.)

Chicago, April 9.—Quotations on green and sweet pickled meats f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lb. ave., 31½c.; 10@12 lb. ave., 31c.; 12@14 lb. ave., 30½c.; 14@16 lb. ave., 30½c.; 18@20 lb. ave., 30½c. Sweet pickled, 8@10 lb. ave., 31½c.; 10@12 lb. ave., 31c.; 12@14 lb. ave., 30½c.; 14@16 lb. ave., 30c.; 16@18 lb. ave., 29@30c.; 18@20 lb. ave., 29@30c.

Skinned Hams—Green, 14@16 lb. ave., 32c.; 16@18 lb. ave., 32c.; 18@20 lb. ave., 32c.; 20@22 lb. ave., 31½c.; 22@24 lb. ave., 31½c. Sweet pickled, 14@16 lb. ave., 30c.; 16@18 lb. ave., 30c.; 18@20 lb. ave., 30c.; 20@22 lb. ave., 29½c.; 22@24 lb. ave., 29½c.

Picnic Hams—4@6 lb. ave., 24c.; 6@8 lb. ave., 23c.; 8@10 lb. ave., 22½c.; 10@12 lb. ave., 22c. Sweet pickled, 4@6 lb. ave., 23½c.; 6@8 lb. ave., 22c.; 8@10 lb. ave., 21½c.; 10@12 lb. ave., 21c.

Clear Bellies—6@8 lb. ave., 39c.; 8@10 lb. ave., 38c.; 10@12 lb. ave., 36c.; 12@14 lb. ave., 34½c.; 14@16 lb. ave., 33c. Sweet pickled, 6@8 lb. ave., 35c.; 8@10 lb. ave., 33c.; 10@12 lb. ave., 31c.; 12@14 lb. ave., 30½c.; 14@16 lb. ave., 30c.

PORK CUTS AT NEW YORK.

(Special Letter to The National Provisioner from H. C. Zaun.)

New York, April 11, 1919.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 38@39c.; green hams, 8@10 lb. ave., 35c.; 10@12 lb. ave., 33½c.; 12@14 lb. ave., 33½c.; 14@16 lb. ave., 33c.; 18@20 lb. ave., 32c.; green clear bellies, 8@10 lb. ave., 36c.; 10@12 lb. ave., 36c.; 12@14 lb. ave., 35c.; green rib bellies, 10@12 lb. ave., 35c.; S. P. clear bellies, 6@8 lb. ave., 32c.; 8@10 lb. ave., 34c.; 10@12 lb. ave., 34c.; 12@14 lb. ave., 33c.; S. P. rib bellies, 10@12 lb. ave., 32c.; 12@14 lb. ave., 31c.; S. P. hams, 8@10 lb. ave., 34c.; 10@12 lb. ave., 32c.; 18@20 lb. ave., 32c.; city steam lard, 29½c.; city dressed hogs, 27½c.

Western prices on green cuts are as follows: Pork loins, 8@10 lb. ave., 33c.; 10@12 lb. ave., 32c.; 12@14 lb. ave., 31c.; 14@16 lb. ave., 30c.; skinned shoulders, 25c.; boneless butts, 32c.; Boston butts, 28c.; lean trimmings, 24c.; regular trimmings, 20c.; spare ribs, 18c.; neck ribs, 8c.; kidneys, 8c.; tails, 11c.; snouts, 7c.; livers, 1½c.; pig tongues, 17c.

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April 12, 1919

ANOTHER LARD SUBSTITUTE ORDER.

Advices from Washington on Wednesday stated that the Food Administration through its Cottonseed Products Division on that day allocated an order for export of 10,000 long tons, or 22,400,000 lbs., of lard substitutes to be shipped to Europe for relief purposes. This is the third big order in recent weeks, the total allocations in the three orders amounting to about \$2,280,000 lbs. of product. Under the agreement all this must be made from domestic cottonseed and peanut oils. The placing of these orders has served to relieve congested crude oil conditions in the South, as refiners have agreed to buy the crude as fast as their product was taken up for export.

Is there some problem in the operation of your plant that bothers you? Submit it to The National Provisioner and get the answer.

TO BAR ORIENTAL SEEDS AND OILS.

A meeting of the officials of various Southern States having control of food and feed regulations was held at New Orleans last week to discuss conditions following the relinquishment of Government war control in many directions, and general conditions following the war. The meeting was attended by representatives of farmers, the oil mill industry and others.

A resolution was adopted asking the Federal Government to take steps, either through embargo or tariff restrictions, to check the importation of peanuts and soya beans and their products from the Orient. This was justified on the ground that cotton planters must be protected; continued competition of Oriental products might cause the price of cottonseed to drop to \$10 per ton.

The oil mill men present urged a system of

mill inspection which would acquaint feed control officials with crushing methods and feed-making possibilities. The meeting voted in favor of uniform feed standards and definitions in all States.

ADVICE TO COTTON OIL MILLERS.

Results of Laboratory Analysis of Oil and Products Show What Should Be Done.

(Special Letter to The National Provisioner from Law & Company, Inc.)

Atlanta, Ga., April 1, 1919.—The mills in general are to be congratulated on adapting themselves so quickly to the conditions brought about by the radical changes in linting methods. While separation is not as good as it should be, press work is well up to the standard of other seasons. It is unfortunate that the loss from excess protein in meal cannot be controlled. The average of 7.46 per cent is the same as last month, and when sold on 7 per cent ammonia guarantee this represents a value of \$2.34 per ton of meal above the market price.

March comparisons in press-room work and separation for eight years are as follows:

| | MEAL. | Oil. | Ammonia. | Standard. |
|--------|-------|-------|----------|-----------|
| 1912 | 7.26% | 7.54% | 7.79% | 0.97 |
| 1913 | 8.21 | 7.45 | 7.51 | 0.99 |
| 1914 | 8.03 | 7.22 | 7.42 | 0.97 |
| 1915 | 8.11 | 7.15 | 7.51 | 0.95 |
| 1916 | 8.41 | 6.19 | 7.04 | 0.88 |
| 1917 | 8.70 | 6.31 | 6.70 | 0.94 |
| 1918 | 8.27 | 6.41 | 7.06 | 0.91 |
| 1919 | 7.98 | 6.66 | 7.46 | 0.89 |
| Best | 8.41 | 4.96 | 6.93 | 0.71 |
| Peanut | 7.96 | 7.19 | 7.64 | 0.94 |
| Best | 7.81 | 6.92 | 8.86 | 0.78 |

HULLS.

| | Uncut Seed. | Oil. | Standard. |
|--------|-------------|-------|-----------|
| 1912 | 0.36% | 0.77% | 2.24 |
| 1913 | 0.21 | 0.66 | 1.87 |
| 1914 | 0.28 | 0.70 | 2.03 |
| 1915 | 0.19 | 0.65 | 1.84 |
| 1916 | 0.25 | 0.46 | 1.38 |
| 1917 | 0.40 | 0.58 | 1.76 |
| 1918 | 0.19 | 0.66 | 1.87 |
| 1919 | 0.36 | 0.63 | 1.87 |
| Best | 0.15 | 0.26 | 0.77 |
| Peanut | 0.00 | 0.42 | 1.12 |
| Best | 0.00 | 0.38 | 1.01 |

While the quality of seed is considerably better than 1918, the expected yield of oil is 1½ gallons less than the seven-year average for March and over 2 gallons less than the six-year season average. It is true that the production of meal is slightly higher than if a 7 per cent ammonia product could be produced. On a 7.46 per cent basis the yield of meal is also lower. March comparisons are as follows:

| | March, 1919. | March, 7 years. |
|--------------------------|--------------|-----------------|
| Damaged | 21.0 % | 16.0 % |
| Kernels | 52.40% | 53.70% |
| Moisture | 8.76% | 9.17% |
| Oil | 19.25% | 19.85% |
| Ammonia | 3.56% | 3.46% |
| Available oil, best work | 42.2 | 43.8 |
| Available oil, average | 40.7 | 42.3 |
| Available meal | 366 | 940 |

At this time quite a large amount of crude oil is still in storage at the mills. There is decided danger of rapid deterioration from now on, unless the oil is well settled and as free as possible from organic matter. Our recommendation to the mills who can ship only a part of their supply is to hold the old oil, if it was made from sound seed, and ship that produced last. Oil made from good seed before January 1 will keep better than that produced since.

It is a wise precaution to have the storage tanks analyzed and determine positively which is the better product, as the condition under which the oil has been stored affects its quality to a very marked degree. In drawing samples from storage tanks it is well to bear in mind the fact that oil remains in strata and does not mix like other liquids. It is easily possible to have several different grades of oil in the same storage tank, so in drawing sample care should be taken that it represents all parts of the tank as equally as possible.

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and The Mississippi Cottonseed Crushers' Association.

Markets Firm—Trading Fairly Active—Further Export Inquiry—Rumors of Large Export Orders for Substitute Lards—Shipments Expected to Increase.

The position of the vegetable oil market has again shown an underlying feeling of decided confidence and a further advance in values. Rumors have been current of additional orders for export, and a report was received from Washington to the effect that a further important order had recently been placed for substitute lards, amounting to about 22,000,000 lbs., in addition to the order placed a short time ago for 38,000,000 lbs. This order in addition to the orders which have already been placed would seem likely to have considerable influence in the market. Some close observers believe that it will take but a few cargoes more to completely absorb the surplus oil supply. These orders have had a marked effect, not only on the market for cottonseed oil, but on the entire vegetable fat position, and this effect has been reflected into animal fats.

It is believed that the relief program for Europe will be satisfied by the buying of the substitute lards at the lower price compared with the price for hog lard, and that this buying will not only be done at a lower basis of values, but will also have the effect of further relieving the cottonseed oil position, taking whatever surplus there is off the market. Some expressions of opinion re-

cently have been that it would take but a moderate further amount of buying to relieve the situation to such an extent that the normal domestic trade and whatever export business might filter in would take care of the accumulated supplies of cottonseed oil and permit the market to be influenced by the ordinary normal conditions of supply and demand.

Whether the market will be de-controlled shortly or not is another question; the effect of the de-controlling of provisions has been more or less of an object lesson, and there seems to be some fear that de-control of the oil market might result in an advance in price rather than a decline, as sufficient oil has been taken off the market to make "daylight" reasonably sure, particularly if there are any further orders placed for substitute lards.

The reports regarding crop conditions at the south are somewhat unsettling. Reports as to the acreage decrease vary all the way from fifteen to forty per cent, but recently there has been a disposition to believe that the decreases would not be as important as was at first intimated. It is thought that there will be some decrease, however, and most conservative estimates of the decrease in area have ranged from 10 to 15 per cent. It is expected, however, that there will be only a moderate decrease in area west of the Mississippi.

The position of other vegetable oils continues very firm; soya-bean has been fairly strong and active, and has shown further advance, both in the eastern markets and on the coast, with a good volume of trade

reported from time to time. It now seems evident that the position of soya-bean has been improved very materially by the distribution that has been going on, and that the supplies are in such shape that there will be only a moderate pressure on the market, unless there is a radical change in the entire situation.

The position of cocoanut oil does not seem to be quite as firm as that in other markets. While the tone is better, and there has been an improvement in price, the supplies of oil on the market and the supplies of copra on the coast seem to be sufficient to hold in check to some extent the advancing tendency. Opinions are rather divergent, however, as to the question of supplies from the Far East. Some statements have been recently made that the purchases for European account in the Far East have been in such volume as to materially relieve the position there, but the matter is still one of transportation conditions from the Far East to Europe, while the transportation conditions from the east to our Pacific coast are in much better shape, with a greater supply of tonnage available, and at lower rates. This may result in the bringing in of a fairly large supply of oil and copra to the coast, notwithstanding the claims of large sales to Europe.

There has been a general improvement in values of other oils, which has had a decidedly reassuring effect as to the entire oil position. The tone is decidedly more cheerful, with the feeling becoming one of quite general confidence that the markets will hold reasonably well, until there is an entire

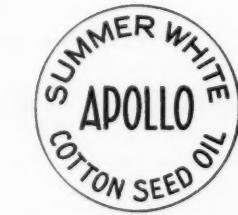
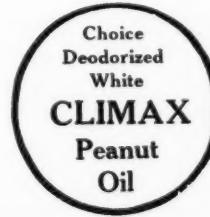


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change in the world's food program, and the urgent demand for Europe.

SOYA BEAN OIL.—The spot market is strong with a good demand and large export shipments. The tone on the coast is firm with a good inquiry and sales are reported at 12½c. sellers' tanks shipment from the coast. Spot is quoted at 14½@15½c.

PEANUT OIL.—Offerings are light and the market firm. Domestic crude is scarce and reported 18c. bid. Oriental oil is firm and quoted at 18c. sellers' tanks, prompt shipment.

CORN OIL.—The market is firmer with a better demand. Producers advanced the level of refined oil during the week. Crude is quoted at 18c. in bbls.

COCONUT OIL.—Consuming demand is fair and prices firmly held. Ceylon in sellers' tanks is quoted at 13c. and bbls. at 14@14½c. New York Basis. Ceylon dom., 14½@14½c., and Cochin dom., bbls., 15½@16c.

PALM OIL.—Market is dull and featureless. Prime, red, spot, —, nom.; Lagos, spot, —, to arrive, —; palm kernel, 14@14½c. in bbls.; Niger, 16@18c.

OILS AND FATS IN THE U. S.
(Continued from page 17.)

peanut oil was produced in the United States, the almost universal practice is to make virgin oil from all the fresh sweet peanuts. The cold-press cake and rancid nuts are then hot pressed, and the lower grade oils thus obtained refined. Unfortunately, so far very little virgin peanut oil has been made in this country, but a number of mills are now producing it, and already it is appearing on the market.

The American practice has resulted in an appreciable loss in our production of edible peanut oil. Not that the hot-pressed oils can not be made entirely satisfactory for both table and cooking purposes by refining, but in the refining process a part of the oil is converted into soap stock, thus going to the soap kettle instead of to the kitchen.

Large as this loss is, and it probably means at least 150,000 pounds on the crush of 1917, an additional and greater waste has occurred because of the fact that most American mills are pressing part of the shells with the peanut kernels. These shells contain less than 0.5 per cent. of oil, but they readily absorb

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(To be continued.)

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National Oil Mill Superintendents' As-

sociation, May 27, 28, 29, Memphis, Tenn.

Inter-State Oil Mill Superintendents' Association and Oil Mill Superintendents Exhibitors' Association, June 4, 5, 6, Atlanta, Ga.

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KOTENASHI—PEA BEANS
KUMAMOTO—WHITE KIDNEY
KINTOKI—LARGE RED
MURONINGEN—MEDIUM BUTTER
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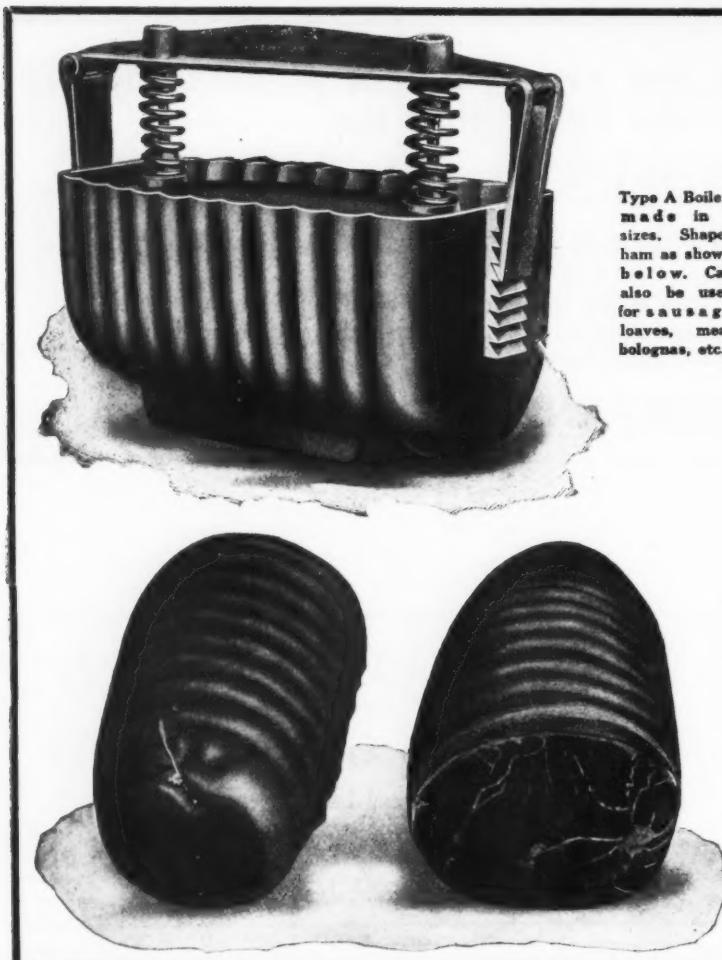
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HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—Sales were made lately by one of the large packers of about 1,500 October light cows at 27c. Same packer also sold 3,500 January light native cows at 27c. Packers generally are not pressing for business on April forward stock. Holders' ideas are considered high by some of the large operators, who are out of the market for the time being. Spready native steers are quoted at 30c., heavy native steers 28c., heavy Texas 26c., light Texas 24½c., extreme lights 27c., last paid for April take-off, butt branded steers 26c., Colorados 25c., branded cows 23c., heavy native cows 26c., light cows 27c., native bulls 20c., branded bulls 18c.

COUNTRY HIDES.—The market is strong. Buyers are in the market for all available lots of good quality extremes. Brokers are reporting difficulty in securing offerings to put before buyers. An offering was noted of about 2,000 extremes of western Pennsylvania stock said to contain about 30 per cent. grub at 25c. Car of current receipt extremes offered at 22½c. Recent sales of free of grub extremes have been made at 24@25c. Offerings of buffs are ample, but buyers are not interested in heavy hides. Current receipts, extremes, are quoted at 22@22½c. Some good lots are held at 23c. Back salting free of grub extremes all containing a small percentage of grubs are quoted at 24@25c., according to lots. Buffs are offered at 20@20½c. Better lots of buffs are quoted at 21@21½c. Heavy steers are offered at 22½@23½c., according to lots. Heavy cows are quoted at 20½@21c. Branded hides are slow and quoted at 17½@18c. Bulls are in no great demand at 16@16½c.

NORTHWESTERN HIDES.—The market is firm. There is a good demand for all light weight hides, but supplies are scarce and dealers have very little to offer. No new trading has been reported from the Twin Cities. Extremes are in particularly heavy demand, and buyers quickly take up all offerings. Buffs and cows are in good supply and offerings are freely made. Dealers are asking 22@22½c. for all weights. Buyers' ideas are about 1c. under. Extremes are quoted at 22@22½c. for current receipts. Better quality extremes are quoted at 24@25c. Buffs are offered in this section at 20@21c., according to lots. There is a good demand for calfskins. Stocks in this section are small. Countries are quoted at 38@40c. Light calf, \$2.75@3. Deacons, \$2.55@2.80. Horsehides are scarce and wanted. Nominally quoted at \$8.50@10, according to lots.

CALFSKINS.—The market is steady. Packers continue to ask 57½c. for April take-off. Recent sales were made at 55c. A car of St. Louis city calf recently sold at 55c. Chicago cities last sold at 54c. Outside cities out of first salt are offered at 53½@55c. Dealers now asking up to 57½c. for Chicago cities. Ordinary lots mixed cities and countries 45@50c., countries 40@43c., light calf \$2.75@3, deacons \$2.55@2.80, packer kip 34@36c., city kip 34c., mixed outside city and country 32@34c., country 30@32c.; 1,000 small packer and city calf are offered out at 55c.

SHEEPSKINS.—Lower prices in offerings in some divisions are noted, though the general situation is firm. Last sales of packer sheep and lamb pelts at \$4.60.

New York.

PACKER HIDES.—Although one up-town packer refuses to divulge the prices he realized for his spready native steers, it is the general belief that he received only a 1c. advance over the last sale, which would make June and Decembers 37c. and July to November inclusive 38c. Although it was reported in other circles of trades in April butts and Colorados at 29c. and 28c., respectively, as far as can be learned there is no truth to the report as neither buyers nor sellers know anything about such a trade. Killers as a general rule, however, talk very high rates for their April hides, and it would not be surprising to see such prices paid. February-March natives sold as yesterday reported at 27½@28c. for kosher and stuck throats. The small packer hide market is strong, following the sales of all weight Brooklyn cows at 22½c. for lights and 24½c. for the heavies. Bulls are still offered around, but no sale as yet reported.

COUNTRY HIDES.—Continue to be quite active for back salting grub free extremes at advances. Pennsylvania hides have ruled active on resales, with a car of grub free extremes in bundles selling at 24½c. with another car offered at 25½c. About 4,000 Ohio, Michigan and Illinois grub free extremes, dating back to the fall, sold at 24½@25c. It is understood that another car of Middle West grub free extremes sold at 25½c. A lot of 1,000 Middle West hides sold, but full details regarding sale are not at hand. Canadian hides are strong with a car of extreme light small packer steers selling today at 25½c. New York State, New England, etc., all weights are steady on the basis of 19@20½c. as to lots. No. 3 extremes lately sold at 24c., and some back salting all weights, containing a large percentage of light hides, are offered at 24c. The Boston market is strong, and sales are readily made at advances.

CALFSKINS.—Continue to rule strong, with further sales made at advances. Canada continues to be a big factor in this market, and it is reported that several thousand 7@9's and 9@12's sold at \$6@7, registering another advance over yesterday's sale of \$4.92½, \$5.92½ and \$6.92½. There are large quantities of 5@7's offered, but no sales, as prices asked are above what foreign skins of the same weight bring. United States tanners are not operating in this market on account of the prevailing high rates. Offerings from Western sections as Pittsburgh, Chicago, etc., are large, but sales are not consummated as present prices are above buyers' views locally. Outside city skins are steady, with some New York State's selling at \$4.65, \$5.65, \$6.65. There are other offerings of skins from first salt of nearby points at \$4.75, \$5.75, \$6.75, which were held last week for \$4.87½, \$5.87½, \$6.87½, and understood that sales were effected since then, which means that lower than that was paid.

HORSEHIDES.—strong and advancing. Up to \$11 is being asked for city renderers' with Western hides held at \$10 flat for No. 2's. Butts are strong and advancing with last sales at \$3.25 for 22 lbs. and up. Fronts strong at \$7@7.25 asked.

PREDICTS HIGHER HOG PRICES.

(Continued from page 21.)

Even with the high price of hogs, fresh pork looks reasonable compared to other meat foods. Hams around 20@30c. per lb., pork loins at 28@29c., shoulders at 23@24c. and picnics at 21c., indicate the reason for a good active demand for fresh pork; and, as far as the cured products are concerned, the export shipments are big enough to hold prices firm and high.

Our prediction of \$50 per barrel for mess pork in the future provision market was realized today, and the prediction of 30c. for lard does not seem far off, as the market was up to \$29.95 this morning on May lard.

The exports of meats and lard last week were 102,000,000 lbs., and from November 1, 1918, to March 29, 1919, the exports of bacon and hams alone—not speaking of other cuts of meats—were 735,796,000 lbs., an increase of 456,302,000 lbs., as compared with the previous like period. The exports of lard were 274,213,000 lbs., an increase of 155,621,000 lbs. for the same time.

With hog products going out of the country at this rate, it is hard to predict how high prices may go. We think, however, that between now and the first of May we shall see the high spots of the year in both hogs and hog products.

Stocks of lard in Chicago, Kansas City, Milwaukee, Omaha, St. Joe, St. Louis and East St. Louis on March 31, 1919, were 55,172,333 lbs., against 65,328,152 lbs. thirty days previous; stocks of cut meats were 399,760,409 lbs., as against 408,244,028 thirty days previous. Meats decreased in March, 1919, 8,483,619 lbs., as against an increase of 13,854,170 lbs. in March, 1918. In 60 days from now our stocks of hog product will be mighty slim, if the demand continues anything like it is at present.

There are very few commodities of food that compare with hog product in cheapness. Retailers are in many cases charging 73@74c. per lb. for butter; this makes lard look cheap, even at 30c. wholesale. Eggs are retailing around 50c. per dozen. Best cuts of mutton and beef are retailing from 60 to 65c.; so it is not hard to understand why fresh pork is getting the preference.

But as the warm weather approaches we expect to see a letting up in the domestic trade for fresh pork and we will probably get some soft spots in the future provision market. Fresh pork is not a hot weather food, as a general rule, and there are many other foods that become popular in the early growing season which cut down the demand for all kinds of meats, and the Cudahy family motto of "look out for lard when your shirt begins to stick to you," may come back into service this year in a modified form by lowering that commodity, temporarily, at least.

Directors of the Board of Trade voted to remove the restrictions on provision trading to become effective this morning. These restrictions, limiting daily price fluctuations to \$1 per barrel on mess pork, and 50c. per 100 lbs. on lard and ribs, were put on last December at the request of the Food Administration.

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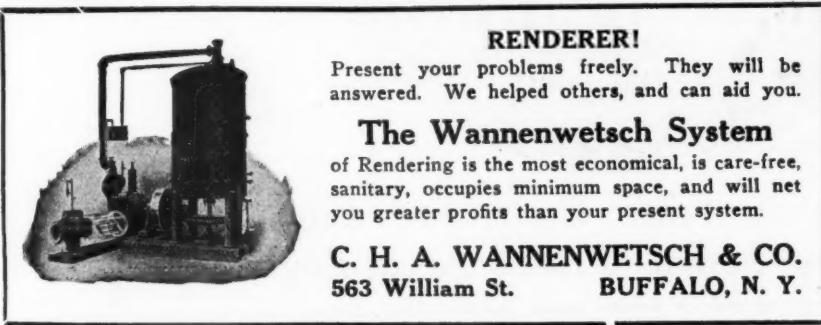
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STOCKS OF HIDES AND SKINS.

The third monthly report of the United States Bureau of Markets showing raw stocks of hides and skins held by packers, dealers, importers and tanners on February 28, contains totals of 5,584,730 cattle hides, 1,660,059 calf and kip skins, 6,740,317 goat, kid and cabretta skins, and 8,826,399 sheep and lamb skins. The first of these reports was issued showing stocks held December 31, 1918, and it is expected that the report for March 31 will be ready within the near future.



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LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from The National Livestock Commission Co.)

Union Stock Yards, Chicago, April 9.

Dull, stagnant and 50@75c. lower than last week's close briefly but forcibly illustrates the condition of the steer trade during the first half of the week, and at the time of writing (Wednesday) everything indicated a fairly liberal run of cattle the balance of the week, with the likelihood of some further easing off in values before the declining market is checked. Everything in the she stuff line is still selling very high, although the market has subsided 25@50c., the least loss being on the cheaper grades, such as canners and cutters. Yearlings have been slow sellers in sympathy with the decline in the steer trade. Bologna bulls are in good demand and fully steady, while fat bulls are off 25c. and stock bulls, on account of the increased supply and a weaker demand, show 25@50c. decline. True to our predictions, veal calves on account of the Easter trade have advanced rapidly, prices being \$1.25@1.75 higher than a week ago, with choice vealers selling at the present time from \$17.25@17.50. Heavy calves are about steady and the demand for stock cows and heifers continues good.

No one in touch with the various angles and phases of the hog trade seriously questions a continuance of the phenomenally high market. Europe, and especially the Central Powers, are suffering from a shortage of fats and foodstuffs of all kinds. The domestic demand will not recede materially from the gigantic proportions to which it has mounted, and, as repeatedly stated in our market reports, high hog markets will prevail for many months to come. On Monday of this week buyers temporarily had a slight advantage because of a fairly liberal run of 41,000, but on Wednesday, with a very light run of only 17,000, the sellers took the lead, forcing values 10@15c. higher with the range in values extremely narrow, and the "National" sold all of its offerings from \$20.35@20.50, while there was one sale of \$20.55, which is the extreme top of the market. We look for light receipts most of the time during the next 30 days, and during corn planting the market may establish new high records, but in the meantime there is likely to be a little freer marketward movement and we would not be surprised at a temporary easing off in values.

Beginning with the first of the week lamb prices started on another downward trend, and Wednesday's sales as compared with last week's close looked from 40 to 75c. per cwt. lower. Such lambs as were readily taken a few weeks ago on shearing account have suffered most, as the demand for stuff to go out has worked down to a very narrow range. Former years when prices have reached a very high level on toward the close of the feeding season we have always had a few weak spots during April, and most operators still believe that the market will take on renewed strength and activity toward the end of this month. Extremely heavy lambs are being discriminated against and many droves are being sorted, with the heavy lambs going at a discount of around \$2 per cwt. Quotations range as follows: Good to choice lambs, \$18.75@19.50; poor to medium, \$17@18.50; good to choice ewes, \$15@15.50; fair to best clipped lambs, \$16@16.50; fair to best clipped yearlings, \$15@15.50; good to choice clipped wethers, \$14@14.50; well-wooled shearing lambs, \$17@17.50; good to choice spring lambs, \$20@21.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, April 8.

With 9,000 more cattle and 6,000 more sheep here in the first two days this week than in the same period last week, prices were lower. Cattle in most cases declined

15 to 25 cents and sheep 25 to 50 cents. Most of that decline appeared today. Hogs, however, continue going up and the top price today, \$20.40, was the highest of the year, and the highest since last September. Arrivals today were 13,000 cattle, 10,000 hogs, and 9,000 sheep. Two thousand more cattle, 1,000 more sheep, and the same number of hogs as a week ago.

Killers have bought slowly in the fat steer division this week. The same holds true at all markets, and prices have been lowered about 15 to 25 cents here. No choice to prime steers have been offered, and the changes quoted are principally in the medium grades. Receipts from the Northwest were heavy, but many of these cattle were no more than feeders, and countrymen outbid killers. Most of the western steers sold at \$14.50@17, and native steers brought \$13.50@18. Prime steers would bring \$19.25 or better. Short fed grades predominate, and they are the kind meeting slow demand. Good to choice fat cows are selling at \$12@15, fully steady. Western pulp-fed cows sold up to \$14.25, and native heifers up to \$15.75. Yearling steers and steers and heifers mixed are quoted at \$12.50@17.25, veal calves \$10@14, and bulls \$8@11.50. Canner cows are lower, selling at \$4@5.25.

Hog prices today were 40@50c. higher than a week ago, and the highest this year, top \$20.40, and bulk \$19.90@20.30. Heavy hogs command a premium over other weights. Light weights sold up to \$20, and medium weights up to \$20.35. Demand is large, and offerings have been cleaned up closely each day.

Sheep prices are sagging under a heavy movement from Colorado. Here prices for lambs are down 50 cents and sheep 25 to 50 cents. Eastern markets show even a greater decline. Lambs are quoted at \$19@19.50, ewes \$13.75@15, wethers \$15.50@16.25, and yearlings \$17.25@18.25. Because of lack of offerings there is practically no trade in stock and feeding grades.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., April 8.

Cattle receipts have dropped off very materially for the week ending today, the count being 17,000. Tuesday of last week was the low day of the period and during the middle of the week prices were sharply higher, but at the close the advance was lost and at this writing we are about steady with a week ago. The proportion of steers offered is generous and the quality has averaged the poorest in several weeks. The bulk of the steer supply consisted of short fed warmed up beefs weighing around 1,000 pounds or under. The market has been oversupplied with light common stuff. The top for the week was \$17.15, paid for a three-load consignment of Tennessee beefs averaging 1,314 pounds. This sale, by the way, sets a new record for cattle from that State on this market. The she stuff market is higher and active. Straight loads of heifers are going to scale from \$11@15.25; mixed steers and heifers, \$11@16. The bulk of the best beef cows range from \$10.75@14.50. Fancy cows would bring more money. Stockers and feeders are in good demand and steers in this class are selling out of first hands up to \$14; stock cows, \$8.50@8.75; heifers, \$8.75@9.25. Vealers have taken a sharp upturn. At this writing the toppy sort are bringing \$16.50.

There does not seem to be much change in the volume of hogs. We received 70,000 for the week ending today and they have found prompt clearance during the entire period. The high time of the year was struck on Monday of this week when \$20.50 was paid for good heavy hogs. There were a number of loads which went to scale at this figure. At this writing the market is 10c. under the high time, but it is 35c. higher than a week ago. The quality only fair. Today's quotations are: Mixed and butchers, \$19.75@20.30; good heavys, \$20.25@20.40; rough, \$15@18.75;

light, \$19.80@20.15; pigs, \$15@19.50; bulk, \$19.85@20.25.

The count in the sheep house amounts to 7,000 for the period. They consist for the most part of lambs and these, as a rule, are fed lambs from Western and native territory. The top for the week was \$20, but the lambs that brought this figure were not strictly prime. Wooled lambs could be good enough to bring \$20.25 or perhaps better. Shorn lambs find ready sale and a number of bands brought up to \$17.25. Best wooled ewes are quotable at \$14@15, while the clipped ones are quoted at \$11@12. We are receiving a few fat goats and they are quoted at \$8@9; fat bucks, \$11@12.

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, Omaha, April 8.

The two days' supply of cattle this week amounted to 14,591 head, somewhat larger than last week's supply, but 3,500 short of the same day a year ago. After a weak market yesterday, trading today broke sharply 25@50c. a hundred on all kinds of steers and a good many loads were left unsold. The weak undertone to the trade is due to bearish advices on the beef market on the east and a rather liberal proportion of beef steers on this market, and buyers are claiming that cattle can be bought more worth the money at points nearer the source of demand. Prime steers yesterday reached \$18.60, the highest price paid since the 4th of last month, and good to choice lots are largely quotable from \$17@17.50. With the general run of steers bringing \$15.25@16.25. The outlet for yearlings, while somewhat curtailed on the plain grades, continues broad on anything choice at a spread of \$15.50@16.50, but plain inbetween kind and all except the prime kinds of steers are 25@50c. lower than last week. The call for butcher stock was amply large enough to take care of supply yesterday and today and prices are quotably steady, with best cows and heifers selling at a spread of \$13@15, and inbetween kinds from \$9@13. Canners are holding steady with last week at \$5.25@6.50. Veals and bulls are practically steady with last week.

Hogs today were mostly 10c. higher on a supply of 14,000 head, with the bulk of sales ranging from \$19.80@20 and a top of \$20.15. As compared with prices last Tuesday hogs are 20@30c. higher and the market continues active to both shipping and packer buyers. Choice heavy finished hogs are still preferable to light finished grades and bring the top money.

Lambs broke sharply 25@50c. today on a moderate supply of 5,800 head, with strictly choice kinds selling early at \$20.15, the top, but nothing over \$19.85 in the balance of the consignments and from that on down to \$19. Trading was slow and the undertone to the market was decidedly weak. Aged stock did not show this weakness, however, and fat ewes sales were reported at \$14.85@14.90, the latter price being the top this year for a full load. Yearlings were quotable from \$17@17.50, and fat wethers from \$15@16.

FOREIGN COMMERCIAL EXCHANGE.

New York, April 10, 1919.—Foreign commercial exchange rates, as far as quoted, are:

| | | |
|---------------------|--|----------|
| London— | | 4.61 1/2 |
| Bankers' 60 days | | 4.63 1/2 |
| Cable transfers | | 4.63 1/2 |
| Demand, sterling | | 4.64 1/2 |
| Commercial, sight | | 4.63 3/4 |
| Commercial, 60 days | | 4.60 3/4 |
| Commercial, 90 days | | 4.58 1/2 |
| Paris— | | |
| Commercial, 60 days | | 6.06 1/2 |
| Commercial, sight | | 6.01 1/2 |
| Bankers' cables | | 5.98 1/2 |
| Bankers' checks | | 6.00 1/2 |
| Amsterdam— | | |
| Commercial, sight | | 40 1/2 |
| Commercial, 60 days | | 39 1/2 |
| Bankers' sight | | 40 1/2 |
| Bankers' cables | | 40 1/2 |
| Copenhagen— | | |
| Bankers' sight | | 25.00 |
| Bankers' cables | | 25.20 |

ICE AND REFRIGERATION

NEW CORPORATIONS.

Winona, Miss.—The Winona Creamery Co. has been incorporated with a capital stock of \$5,000 by J. N. Hall, J. W. Haley and others.

Shreveport, La.—The Farmers' Co-operative Creamery has been incorporated with W. J. Perkins as president, H. C. Metcalf secretary and treasurer, both of Shreveport, and L. S. Hayes of Houghton, La., as vice-president.

ICE NOTES.

Clarksdale, Miss.—It is reported that N. O. Ballard will build a cold storage plant.

Paducah, Ky.—The Paducah Brewery will be converted into an ice cream and dairy plant.

Fort Smith, Ark.—A two-story creamery will be erected by Watson & Aven of Little Rock, Ark.

Springfield, Mo.—Cold storage plant of Armour & Company, which was recently burned, will be rebuilt.

Portsmouth, Ohio.—Extensive alterations are being made in the cold storage department of S. W. Miles & Son.

El Paso, Tex.—A branch ice cream factory will be established at this point by the Midwest Creamery Co. of Denver, Colo.

Miami, Fla.—An additional ice plant with a capacity of 50 tons will be installed by the Miami Fish Co., of which J. G. Crosland is president.

Moultrie, Ga.—Two additional stories will be built to the cold storage building of Swift & Company. Power plant will also be erected. Cost, \$150,000.

St. Louis, Mo.—A site, 338 x 146 ft., has been purchased by the Heil Packing Co. Receiving station will be erected and coolers installed.

Clarksdale, Miss.—A building at this point has been leased by Armour & Company for use as a refrigerating plant. Many improvements and installations will be made.

Augusta, Ga.—A creamery and milk plant with a daily capacity of 500 gallons will be established at this place by Willis & Foreman. Butter-making machinery will also be installed.

Little Rock, Ark.—Contract has been let for the erection of a 47 x 132 fireproof building, concrete and brick construction, asphalt roof, concrete floor, and to cost about \$29,000 by the Terry Dairy Co., 18th and Scott streets.

Anderson, S. C.—The Anderson Creamery has been organized with J. H. Bowden as president; J. H. Bowden, Jr., secretary, and T. J. Marett, manager. Ice cream machinery with a daily capacity of 100 gallons will be installed.

Russellville, Ark.—A two-story, 50 x 100 ft. building to cost \$10,000 will be erected by the Purity Ice Cream & Creamery Co.,

of which Elbert Garrett is manager. Ice, ice cream and butter-making machinery will be installed; ice cream capacity 1,000 gallons daily and 1,500 pounds of butter a week.

COLD STORAGE IN MINNESOTA.

The Minnesota Legislature has passed a law which provides that the maximum time of remaining in cold storage of fresh meat,

fresh meat products, except in process of manufacture, fresh food, fish, game, poultry, eggs, milk and milk products, and edible fats and oils shall be ten months, and prohibits the sale of such food if tainted. It provides that commodities must be tagged with the date on which they entered storage and were removed from storage, and when sold must be labeled "cold storage food."

CONSERVATION

OF ESSENTIAL RESOURCES HELPED TO WIN THE WAR! AMMONIA CONSERVATION CONTRIBUTED VALUABLY TO VICTORY.

Ammonia users deserve praise for their patriotic cooperation with the Food Administration in conducting its successful Ammonia Conservation program.

For precaution, our Government will continue control of the Ammonia Industry until peace is proclaimed.

Restrictions on quantities Ammonia users may purchase have been removed and questionnaires are no longer required.

The conditions of our Government agreement remain otherwise unchanged.

We are permitted and prepared to fill orders of our customers accordingly, and so invite them.

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A Sanitary Market throughout
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Cincinnati—Pan Handle Storage Warehouse.
Cleveland—General Cartage & Storage Co.
Detroit—Brennan Truck & Storage Co.; New-man Bros., Inc., 1147 Cass Ave.
Havana—South Atlantic Commercial Co.,
Successors to Lindner & Hartman.

Jacksonville—St. Elmo W. Acosta.
Liverpool—Peter R. McQuie & Son.
Mexico, D. F.—Ernst O. Heinendorf.
Newark—American Oil & Supply Co.
New Orleans—United Warehouse Co., Ltd.
C. Ben Thompson, 633 North St.
New York City—Roessler & Hasslacher Chemical Co., 100 William St.
Norfolk—Henry Bower Chemical Mfg. Co.
Agency, First and Front Sts.

Philadelphia—Henry Bower Chemical Mfg. Co.
Pittsburgh—Pennsylvania Transfer Co.
Duquesne Freight Station; Pennsylvania
Brewers Supply Co., Union Arcade Bldg.
Providence—Rhode Island Warehouse Co.;
Edwin Knowles.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Carting Co.
Savannah—Benton Transfer Co.
Toledo—Morston Truck & Storage Co.
Washington—Littlefield, Alvor & Co.

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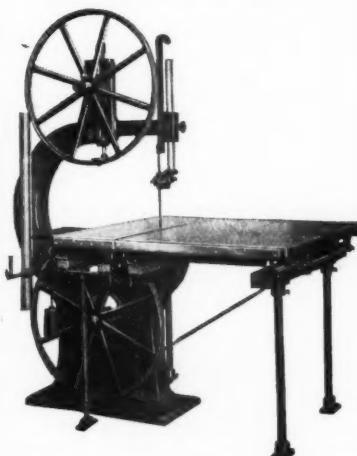
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The "SPRA-RITE" Nozzle here illustrated is now being used by hundreds of leading Packing plants operating Brine Spray Systems.

Sample nozzle and further particulars furnished interested firm upon request.

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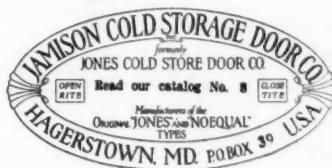
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Immediate Delivery REFRIGERATING EQUIPMENT

BELT DRIVEN MACHINES

3-TON UNITED BELT-DRIVEN COMPRESSOR (T. P.-488), with 5 H. P., 3 phase, 60 cycle, 440 volt motor complete plant with ammonia condensers, brine tank and necessary fittings can be adapted for either ice-making or refrigeration.

8-TON WOLFE BELTED REFRIGERATING MACHINE (T. P.-372), ammonia condensers, receiver, trap and expansion pipe.

10-TON REMINGTON, 4-cylinder refrigerating machine with complete high side equipment.

7-TON VILTER REFRIGERATING MACHINE, 7x8, belt driven. New, never used.

10-TON VILTER REFRIGERATING MACHINE, 8x9, belt driven. New, never used.

10-TON YORK BELTED REFRIGERATING MACHINE, high speed enclosed crank case type twin compressor cylinders, 6½x6½. Complete compression side with double pipe condensers, receiver and trap; brine coolers and brine tank, constituting a complete refrigerating plant.

18-TON REMINGTON CHAIN-DRIVEN 4-cylinder refrigerating machine, atmospheric condensers, complete high side equipment.

35-TON FRICK CHAIN-DRIVEN REFRIGERATING MACHINE, vertical compressors 10½x15, atmospheric condensers, complete high side.

75-TON DE LA VERGNE HORIZONTAL REFRIGERATING MACHINE, machine only.

Furnished with new outboard bearing and band wheel.

150-TON LINDE BELT DRIVEN HORIZONTAL REFRIGERATING MACHINES with 225 H.P., 3 phase, 60 cycle, 550 volt motors. Equipment represents a complete compression side with condensers, receivers, etc.

STEAM DRIVEN MACHINES

4-TON ARCTIC d. c. Troy engine. Double pipe condensers.

20-TON DE LA VERGNE STEAM DRIVEN REFRIGERATING PLANT (T. P.-889) with double pipe condensers, complete compression side.

58½-TON FRICK, 13½x20x20, Corliss engine, atmospheric condensers, trap and receiver.

90-TON YORK, 14x21x20, Corliss Engine, atmospheric condensers, trap and receiver.

100-TON FRICK, 15x24, Corliss engine, double pipe condensers.

200-TON WOLFE STEAM-DRIVEN REFRIGERATING MACHINE. We are prepared to quote this machine, arranged for belt drive, new outboard bearing and band wheel.

THREE 250-TON YORK VERTICAL REFRIGERATING MACHINES d. c. York compound steam engine; complete high side equipment, including atmospheric condensers.

300-TON DE LA VERGNE HORIZONTAL STEAM-DRIVEN REFRIGERATING MACHINE, cross compound engine.

AMMONIA CONDENSERS

First class condition. Will be further cleaned, tested and painted before shipment.

42-STANDS YORK ATMOSPHERIC CONDENSERS, flooded type, 12 pipes high,

20' long, made of 2" full weight black steel pipe, with headers and valves.

156-STANDS FRICK ATMOSPHERIC CONDENSERS, 24 pipes high, 20' long,

complete with stands, headers and valves.

30-STANDS FRICK DOUBLE PIPE CONDENSERS, 14 pipes high, 18' long, with

headers and valves.

We have for sale for a limited period of time two 5 ton, one 12 ton, one 20 ton, one 35 ton, one 40 ton and one 65 ton complete ice plants. Also fifteen Carbondale Coolers, practically new, complete with insulation; capacity ranging from twenty to two hundred and fifty tons.

We are prepared to make complete installations of refrigerating systems and ice-making plants for packing houses and the meat industry using part new and part used equipment. Our refrigerating engineers will be pleased to call on you and advance full information and advice.

SEND FOR A COPY OF "THE ECONOMIST" LISTING REFRIGERATING MACHINES AND EQUIPMENT FROM DU PONT PLANTS AND NUMEROUS OTHER ITEMS.

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FOR PURCHASING DEPARTMENTS

ORDERS FOR "BOSS" HOG HOIST.

The purpose of hog hoists is to elevate hogs onto the bleeding rail as easily and as quickly as it can possibly be done. The "Boss" Jerkless Hog Hoist, manufactured by the Cincinnati Butchers' Supply Co., Cincinnati, Ohio, has the bleeding rail connected to the hoist, forming a continuous rail from the shackling pen to the scalding tub. The United States Government has ordered its second "Boss" Jerkless Hog Hoist, and the Columbus Packing Co., Columbus, Ohio, and the A. Sander Packing Co., Cincinnati, Ohio, have also recently installed one of these machines.

FINE WORK BY DEHAIRING MACHINE.

The Packers' Machinery & Equipment Company of Chicago report that they have had one of the Disk Hog Dehairing Machines in operation since the 28th day of January in the plant of the Illinois Farmers' Packing Company, Ottawa, Ill. To the present date they have not changed any beaters in this machine. The machine has been operating on all-sized hogs, from a 30 lb. pig to a heavy stag, the work being done perfectly on all sizes, according to report.

Following is an excerpt of letter received from the Illinois Farmers' Packing Company, under date of March 24:

"The machine itself in the opinion of the writer is absolutely great in itself, and I am pleased to inform you that we had a hog shipped to us by one of our stockholders that weighed about 30 lbs. This hog, however, we let go through the machine and, to our surprise, it worked the same as any other hog and came out as clean as any other hog. This substantiates your claim that even the smallest pig can be put through the machine, being taken care of in the proper way."

PLANS FOR PACKING PLANTS.

Reports from Henschien & McLaren, of Chicago, packinghouse and cold storage construction experts, state that they have plans for the following construction work under way at this time:

Cold storage building, reinforced concrete and brick, 100 x 100 feet, 5 stories and basement, for John Morrell & Co., Ottumwa, Ia.

Cold storage building, reinforced concrete, 100 x 135 feet, 6 stories and basement, for John Morrell & Co., Sioux Falls, S. D.

Addition to engine room, 40 x 50 feet, for John Morrell & Co., Sioux Falls, S. D.

Creamery, 64 x 124 feet, reinforced concrete, 2 stories and basement, for Yorkshire Creamery Co., Ottumwa Ia.

Tank house reinforced concrete, 50 x 80 feet, 5 stories and basement, for John Agar Packing Company, Chicago, Ill.

New plant for the Illinois Packing Company, Chicago, Ill., reinforced concrete, to cost \$250,000.

Addition to the plant of the Neuhoff Packing Company, Nashville, Tenn., consisting of cold storage building, abattoir and tank house, to cost \$300,000.

Canning factory, reinforced concrete, 70 x 80 feet, 6 stories and basement, for the Jacob Dold Packing Company, Buffalo, N. Y.

Addition to the plant of Gunn's, Limited, Toronto, Canada, consisting of cold storage building, office, employees' building and tank house, to cost \$500,000.

YORK REFRIGERATING EQUIPMENT.

Following is a list of sales and installations of refrigerating machinery and equipment made by the York Manufacturing Co., York, Pa., since their last report of January 21:

Polar Wave Ice & Fuel Co., Broadway and La Salle streets, St. Louis, Mo.; two 100-ton vertical single acting high speed enclosed type refrigerating machines, each arranged for direct connection to motor, and miscellaneous connections and equipment, including 3,050 standard 300-pound ice cans, four 20 in. by 8 ft. vertical ammonia drier-cooler-purifiers and four air dehumidifiers.

Polar Wave Ice & Fuel Co., Arkansas & Connecticut streets, St. Louis, Mo.; two 75-ton vertical single acting high speed enclosed type refrigerating machines, each arranged for direct connection to motor, and miscellaneous connections and equipment.

Sun Shipbuilding Co., Chester, Pa.; three 60-ton horizontal double acting tandem compound CO_2 marine type refrigerating machines and condensing side also complete refrigerating system. This installation was made on board the steamship "Deerfield."

Cap. F. Bourland, Fort Smith, Ark.; one 20-ton vertical single-acting belt driven enclosed type refrigerating machine and condensing side, also miscellaneous additions to the plant.

Ottawa County Ice Co., Miami, Okla.; a 35-ton vertical single acting refrigerating machine, direct connected to a Corliss valve engine, and condensing side, also miscellaneous equipment, including a 7-in. York grease separator and one 36-ton reboiling tank and coil.

John Mayer, meat market, Miamisburg, Ohio, a one-ton vertical single acting belt driven enclosed type refrigerating machine and high pressure side complete. This installation was made by the C. M. Robinson Co., of Cincinnati, Ohio.

San Antonio Drug Co., Houston, Texas; one 2-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Steamship "Edgar Luckenbach," Brooklyn, N. Y.; two 6-ton vertical single-acting enclosed type refrigerating machines, each direct connected to a vertical enclosed type slide valve engine, and condensing side complete.

Plymouth Creamery Co., ice cream, Plymouth, Iowa; one 6-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Freehling Dairy Co., Hamilton, Ohio; one 15-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Langenfeld Dairy, Watertown, S. D.; one 8-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

U. S. Coal & Coke Co., Pittsburgh, Pa.; one 2-ton vertical single acting belt driven enclosed type refrigerating machine and high pressure side complete. This installation was made in the Lynch Hotel, Lynch, Ky.

Hires Condensed Milk Co., Walton, N. Y.; one 12-ton vertical single acting enclosed type refrigerating machine, direct connected to a vertical enclosed type slide valve engine, and high pressure side complete.

Hires Condensed Milk Co., Oneonta, N. Y.; one 12-ton vertical single-acting enclosed type refrigerating machine, direct connected to a vertical enclosed type slide valve engine, and high pressure side complete.

Ruedy Meat Co., 122 North 7th street, Minneapolis, Minn.; one 8-ton vertical single acting belt driven enclosed type refrigerating machine and high pressure side complete.

Acme Packing Co., Chicago, Ill.; two 15-ton vertical single-acting belt driven enclosed type refrigerating machines and high pressure side complete.

Marquette Hotel, 18th and Washington avenue, St. Louis, Mo.; one 6-ton vertical single acting belt driven enclosed type refrigerating machine and high pressure side complete. This installation was made by the West Side Machine Works, Kansas City, Kan.

Home Produce & Manufacturing Co., produce and ice, Butler, Mo.; one 12-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Crookston Creamery Co., Crookston, Minn.; one 12-ton vertical single acting belt driven enclosed type refrigerating machine and high pressure side complete.

William C. Fredericks, ice cream manufacturer, Baltimore, Md.; two 20-ton vertical single-acting belt driven enclosed type refrigerating machines and high pressure side complete, also four double pipe brine coolers, brine tank, brine congealing tank and coils for ice cream hardening room.

Norman Packing Co., Portsmouth, Va.; one 20-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Mr. C. M. Robinson, residence, Cincinnati, Ohio; a quarter-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Mr. E. W. Townsley, residence, Cincinnati, Ohio; a quarter-ton vertical single acting belt driven enclosed type refrigerating machine and high pressure side complete.

Singer Manufacturing Co., Elizabethport, N. J.; one 12-ton vertical single acting belt driven enclosed type refrigerating machine and high pressure side complete.

Chesapeake & Potomac Telephone Co. (cooling drinking water), Washington, D. C.; one 4-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete, also one 11-ton shell and tube brine cooler and two drinking water cooling tanks with coils.

Mehler Bottling Co., Erie, Pa.; one 4-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

White Lake Co-operative Creamery Association, White Lake, S. D.; one 4-ton vertical single-acting belt driven enclosed type refrigerating machine and high pressure side complete.

Star Hygeia Ice Co., Yonkers, N. Y.; for whom we recently installed a refrigerating machine, one 36 in. by 4 ft. 6 in. York quartz filter and two 300-lb. double automatic rock ing can dumps.

Atlas Powder Co., Perryville, Md.; for whom we recently installed four 175-ton refrigerating machines; 20 coils of double pipe countercurrent gas condensers, each 19 ft. long, 4 pipes high, made of 2-in. and 3-in. pipe.

HOFFMAN'S NEW CHEESE PLANT.

The new cheese plant of the J. S. Hoffman Company at Mt. Horeb, Wis., is now in full operation. Possession was taken on March 1, but it has taken about 30 days to put the building in first-class condition. They now have what they claim to be the finest-equipped cheese house in the State of Wisconsin. It is a modern structure and has modern coolers, trackage facilities, etc. They are in the midst of the cheese-producing section. This improvement shows the further progressiveness of the J. S. Hoffman Company, and with plants at Chicago, New York and Mt. Horeb, Wis., they claim to be practically the largest factors in the cheese business in the country. The Mt. Horeb house is managed by Mr. L. E. Swam, who has had years of experience in this line.

Chicago Section

Board of Trade memberships are gradually creeping up on the \$10,000 mark.

Swift & Company's sales of beef in Chicago for the week ending Saturday, April 5, 1919, averaged as follows: Domestic beef, 21.23 cents per pound.

"Avant and quit my sight, thy bones are marrowless, thy blood is cold!" And today, when he ought to know better, or try to be better, we meet now and again a gink whom the denunciation fits.

One came from the East, the other the West; they met in dear old Chi. They started out with fell intent, to drink the old burg dry. Saturday night they left for home; it proved too big a job. Said one to the other, "What's the use? It can't be did, begob!"

The Independent Packing Co., 40th and Halsted streets, suffered a \$100,000 fire loss early Monday morning. The origin of the fire remains a mystery. Only by extraordinary effort on the part of the firemen was the main building saved. The cooperage, fertilizer and sausage departments were totally destroyed. Rebuilding will probably begin at once.

As a means of protecting the Liberty bonds of thousands of workers in their Chicago plant from unscrupulous salesmen who are trying to induce holders of Liberty bonds

to trade them for worthless securities, Armour & Company have appointed N. C. Nelson to advise the workers as to the value of the securities offered. This service is free, and is part of a plan to extend to all workers in the plant expert advice on financial matters, so that they will not part with their Liberty bonds for securities which later on will prove valueless. Already a large number of the workers have asked for advice, and were impressed with the advisability of holding on to their Liberty bonds, which they were told were far more valuable than the stock they were being solicited to buy with the promise of larger returns.

HIDE AND SKIN STATISTICS.

The U. S. Bureau of Markets publishes a monthly report showing the volume of raw stocks of hides and skins by classes held by packers, tanners, importers and dealers in the United States. The report shows in detail the number of pieces of each class of hides by weight, averages and according to sources of production. During the war similar reports were compiled and published by the Tanners' Council. At the request of that organization the War Trade Board, the War Industries Board and representatives of various branches of the trade, the Bureau of Markets took over the work of issuing these reports with the signing of the armistice. The reports already made show a total of 6,398,234 cattle hides held on December 31,

1918, and 5,601,700 hides held January 31, 1919. Calf and kip skins numbered 2,199,266 in the first report and 1,745,999 in the second report. Goat, kid and cabretta skins totaled 8,296,256 pieces on December 31, and 5,081,266 on January 31. Sheep and lamb skins totaled 14,132,229 on December 31, and 6,835,383 on January 1. It is believed that the decrease in the number of hides and skins shown in the second report was due to the number of hides which went into tanning in the meantime.

STOCKS OF PROVISIONS.

Official reports of stocks of meats and lard on hand at five principal centers at the end of March, compared to a month ago and a year ago, are summarized as follows:

| | Pork, Bbls. | Lard, Lbs. | |
|-------------------|-----------------|-------------|-------------|
| Mar. 31, 1919. | 1919. | 1918. | |
| Chicago | 35,399 | 36,831 | 55,073 |
| Kansas City | 5,258 | 3,620 | 5,773 |
| South Omaha | 6,349 | 2,658 | 5,943 |
| St. Joseph | 3,153 | 407 | 2,863 |
| Milwaukee | 6,868 | 7,396 | 6,881 |
| Total | 57,027 | 50,912 | 76,533 |
| | Cut Meats, Lbs. | | |
| Chicago | 31,300,894 | 35,612,930 | 31,778,879 |
| Kansas City | 4,399,815 | 7,559,326 | 6,357,030 |
| South Omaha | 5,415,376 | 4,700,492 | 7,290,702 |
| St. Joseph | 2,431,338 | 3,808,874 | 5,515,950 |
| Milwaukee | 1,707,034 | 2,458,400 | 1,804,450 |
| Total | 45,254,457 | 54,140,023 | 52,747,011 |
| | Cut Meats, Lbs. | | |
| Chicago | 142,263,660 | 149,035,351 | 182,582,039 |
| Kansas City | 84,401,200 | 87,595,400 | 82,623,500 |
| South Omaha | 64,465,707 | 56,930,227 | 56,692,496 |
| St. Joseph | 34,924,593 | 38,365,821 | 37,554,201 |
| Milwaukee | 22,933,159 | 26,867,046 | 24,990,621 |
| Total | 348,988,318 | 358,798,275 | 384,442,857 |

John Agar Co.
Union Stock Yards CHICAGO, ILL.
Packers and Commission Slaughterers
Beef, Pork and Mutton
Members of the American Meat Packers' Association

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LEON DASHEW
Counselor At Law

320 Broadway New York

phones: Worth 2014-5.

References:

| | |
|--|-----------------------------|
| Armour & Company The Cudahy Packing Co. | Joseph Stern & Sons, Inc. |
| Rosebrock Butter & Egg Co., Inc. | Manhattan Veal & Mutton Co. |
| New York Butchers Dressed Meat Co. | United Dressed Beef Co. |

PACKERS ARCHITECTURAL & ENGINEERING CO.
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ANHYDROUS SUPREME AMMONIA

“EVERY OUNCE ENERGIZES”
NH₃

Used by most of the leading packers throughout the United States.

SUPREME means pure, dry, highest quality anhydrous ammonia.

Less power and less coal = less expense.

Better refrigeration and more satisfaction = greater efficiency.

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Beef, Veal, Mutton and Pork,
Finest and Select Brand
HAMS AND BACON,
SAUSAGE SPECIALTIES,
BOILED HAMS,
Forget-Me-Not **PURE LARD**
Your Orders Solicited

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CHICAGO

Thomson & Taylor Spice Company
Recleaned Whole and Ground
Spices for Meat Packers

CHICAGO

ILLINOIS

BONE CRUSHERS



WILLIAMS

Williams Bone Crushers and Grinders are not alone suitable for grinding bone for fertilizer purposes, they are also suitable for crushing bone for glue and case hardening purposes. Every packer having to dispose of his bone whether Green, Raw, or Junk and Steamed bone, will do well to get in touch with Williams.

Williams machines are also suitable for Tankage, Cracklings, Beef Scrap, Oyster and Clam Shells, and any other material found around the packing plant requiring crushing or grinding.

Send for catalog No. 9

THE WILLIAMS PAT. CRUSHER & PULVERIZER CO.

General Sales Dept., Old Colony Bldg.

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Watch Our “Want and for Sale” Page for Business Chances

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| RECEIPTS. | | | | | | |
|--------------------|---------|---------|---------|--------|--|--|
| | Cattle. | Calves. | Hogs. | Sheep. | | |
| Monday, Mar. 31. | 15,663 | 2,188 | 39,190 | 9,152 | | |
| Tuesday, Apr. 1. | 14,354 | 8,372 | 25,564 | 5,706 | | |
| Wednesday, Apr. 2. | 7,034 | 2,383 | 16,466 | 8,006 | | |
| Thursday, Apr. 3. | 12,025 | 5,434 | 26,102 | 16,281 | | |
| Friday, Apr. 4. | 3,493 | 1,024 | 25,013 | 5,632 | | |
| Saturday, Apr. 5. | 1,000 | 100 | 9,000 | 1,000 | | |
| Total this week. | 53,569 | 19,501 | 141,335 | 46,376 | | |
| Previous week. | 40,768 | 20,752 | 174,903 | 46,718 | | |
| Year ago. | 58,891 | 18,362 | 161,355 | 43,170 | | |
| Two years ago. | 39,446 | 16,356 | 120,741 | 75,063 | | |

| SHIPMENTS. | | | | | | |
|--------------------|--------|-----|--------|--------|--|--|
| Monday, Mar. 31. | 2,996 | 58 | 6,876 | 3,413 | | |
| Tuesday, Apr. 1. | 3,218 | 58 | 2,863 | 906 | | |
| Wednesday, Apr. 2. | 4,198 | 38 | 3,219 | 1,780 | | |
| Thursday, Apr. 3. | 3,161 | 48 | 4,608 | 2,842 | | |
| Friday, Apr. 4. | 3,429 | 39 | 4,799 | 1,441 | | |
| Saturday, Apr. 5. | 500 | 50 | 2,000 | 500 | | |
| Total this week. | 17,403 | 203 | 24,365 | 10,891 | | |
| Previous week. | 16,362 | 235 | 28,746 | 11,148 | | |
| Year ago. | 15,599 | 388 | 42,654 | 9,064 | | |
| Two years ago. | 10,071 | 79 | 16,749 | 12,608 | | |

TOTAL RECEIPTS FOR YEAR TO APRIL 5.

| | Cattle. | Calves. | Hogs. | Sheep. | |
|----------------|-----------|-----------|---------|--------|--|
| This week. | 1919. | 1918. | 901,183 | | |
| Previous week. | 2,813,334 | 2,765,563 | | | |
| Year ago. | 996,930 | 841,396 | | | |

Combined receipts of hogs at eleven points:

| | | | | | |
|---------------------|------------|--|--|--|--|
| This week. | 523,000 | | | | |
| Previous week. | 627,000 | | | | |
| Cor. week, 1918. | 600,000 | | | | |
| Cor. week, 1917. | 450,000 | | | | |
| Cor. week, 1916. | 410,000 | | | | |
| Cor. week, 1915. | 429,000 | | | | |
| Cor. week, 1914. | 295,000 | | | | |
| Total year to date. | 10,223,000 | | | | |
| Same period, 1918. | 9,913,000 | | | | |
| Same period, 1917. | 8,882,000 | | | | |
| Same period, 1916. | 9,501,000 | | | | |
| Same period, 1915. | 8,605,000 | | | | |
| Same period, 1914. | 6,915,000 | | | | |

Combined receipts at seven points for week ending April 5, 1919, with comparisons:

| | Cattle. | Hogs. | Sheep. |
|----------------|---------|---------|---------|
| This week. | 178,000 | 450,000 | 158,000 |
| Previous week. | 175,000 | 508,000 | 171,000 |
| 1918. | 203,000 | 503,000 | 116,000 |
| 1917. | 140,000 | 373,000 | 162,000 |
| 1916. | 97,000 | 335,000 | 149,000 |
| 1915. | 100,000 | 350,000 | 140,000 |

TOTALS FOR YEAR WITH COMPARISONS.

| | Cattle. | Hogs. | Sheep. |
|-------|-----------|-----------|-----------|
| 1919. | 2,808,000 | 8,607,000 | 2,439,000 |
| 1918. | 2,835,000 | 8,088,000 | 2,249,000 |
| 1917. | 2,304,000 | 7,568,000 | 2,764,000 |
| 1916. | 1,982,000 | 8,121,000 | 2,624,000 |
| 1915. | 1,056,000 | 6,572,000 | 2,720,000 |

CHICAGO PACKERS' HOG SLAUGHTER.

| | | | | |
|-------------------------|----------------|--|--|--|
| Armour & Co. | 22,900 | | | |
| Anglo-American. | 4,000 | | | |
| Swift & Co. | 12,800 | | | |
| Hammond Co. | 7,400 | | | |
| Morris & Co. | 7,600 | | | |
| Wilson & Co. | 12,700 | | | |
| Boyd-Lunham. | 7,500 | | | |
| Western Packing Co. | 8,300 | | | |
| Roberts & Oaks. | 6,300 | | | |
| Miller & Hart. | 4,100 | | | |
| Independent Packing Co. | 7,200 | | | |
| Brennan Packing Co. | 5,500 | | | |
| Others. | 12,300 | | | |
| Totals. | 118,900 | | | |
| Previous week. | 147,300 | | | |
| Year ago. | 122,000 | | | |

WEEKLY AVERAGE PRICE OF LIVE STOCK.

| | Cattle. | Hogs. | Sheep. | Lambs. |
|------------------|---------|---------|---------|---------|
| This week. | \$16.00 | \$19.00 | \$14.25 | \$18.75 |
| Previous week. | 16.10 | 19.42 | 14.50 | 18.80 |
| Cor. week, 1918. | 13.75 | 17.40 | 15.40 | 18.60 |
| Cor. week, 1917. | 11.75 | 15.45 | 12.00 | 13.75 |
| Cor. week, 1916. | 9.00 | 9.70 | 8.20 | 10.30 |
| Cor. week, 1915. | 7.05 | 6.95 | 7.50 | 9.50 |
| Cor. week, 1914. | 8.55 | 8.80 | 6.30 | 7.50 |
| Cor. week, 1913. | 8.25 | 9.15 | 6.75 | 8.65 |
| Cor. week, 1912. | 7.00 | 7.80 | 5.70 | 7.60 |

CATTLE.

| | | |
|-------------------------|---------|--------|
| Choice to prime steers. | \$10.00 | @20.20 |
| Good to medium steers. | 18.00 | @19.00 |

HOGS.

| | | |
|-------------------------------------|---------|--------|
| Fair to choice light hogs. | \$19.35 | @20.10 |
| Choice light butchers. | 19.75 | @20.23 |
| Medium weight butchers. | 23.25 | @20.40 |
| Heavy weight butchers. | 27.30 | @20.50 |
| Mixed packing. | 19.65 | @20.10 |
| Heavy packing. | 20.25 | @19.85 |
| Rough packing. | 18.90 | @19.25 |
| Pigs, fair to good. | 15.25 | @18.00 |
| Stags (subject to 70 lbs. dockage). | 15.00 | @18.00 |

SHEEP.

| | | |
|--------------------------|---------|--------|
| Colorado lambs. | \$19.00 | @20.00 |
| Western lambs. | 19.00 | @20.25 |
| Native lambs. | 16.00 | @19.50 |
| Shorn lambs. | 14.50 | @16.50 |
| Yearlings. | 16.00 | @17.75 |
| Wethers, good to choice. | 13.00 | @17.00 |
| Ewes, fair to choice. | 10.00 | @15.75 |
| Feeding lambs. | 15.50 | @17.00 |

CHICAGO PROVISION MARKETS

Range of Prices.

| | SATURDAY, APRIL 5, 1919. | | |
|------------------------------------|--------------------------|---------|---------|
| | Open. | High. | Close. |
| PORK—(Per bbl.) | | | |
| May | \$48.15 | \$48.80 | \$48.50 |
| July | 45.63 | 45.90 | 45.75 |
| LARD—(Per 100 lbs.) | | | |
| May | 28.80 | 28.80 | 28.65 |
| July | 28.30 | 28.30 | 28.05 |
| RIBS—(Boxed, 25c. more than loose) | | | |
| May | 26.95 | 26.95 | 26.87 |
| July | 25.65 | 25.65 | 25.35 |

MONDAY, APRIL 7, 1919.

| | PORK—(Per bbl.) | | |
|------------------------------------|-----------------|-------|-------|
| May | 46.00 | 46.05 | 45.70 |
| July | 46.50 | 46.50 | 45.75 |
| LARD—(Per 100 lbs.) | | | |
| May | 28.82 | 28.25 | 28.82 |
| July | 28.75 | 28.55 | 28.15 |
| RIBS—(Boxed, 25c. more than loose) | | | |
| May | 27.10 | 27.27 | 27.05 |
| July | 25.40 | 25.70 | 25.40 |

TUESDAY, APRIL 8, 1919.

| | PORK—(Per bbl.) | | |
|------------------------------------|-----------------|-------|-------|
| May | 50.50 | 50.50 | 49.75 |
| July | 47.50 | 47.50 | 46.87 |
| LARD—(Per 100 lbs.) | | | |
| May | 29.45 | 29.95 | 29.45 |
| July | 28.80 | 29.00 | 28.60 |
| RIBS—(Boxed, 25c. more than loose) | | | |
| May | 27.50 | 27.75 | 27.30 |
| July | 25.90 | 25.90 | 25.50 |

WEDNESDAY, APRIL 9, 1919.

| | PORK—(Per bbl.) | | |
|------------------------------------|-----------------|-------|-------|
| May | 49.50 | 49.60 | 49.25 |
| July | 47.00 | 47.00 | 46.50 |
| LARD—(Per 100 lbs.) | | | |
| May | 29.35 | 29.35 | 28.95 |
| July | 28.45 | 28.55 | 28.05 |
| RIBS—(Boxed, 25c. more than loose) | | | |
| May | 26.87 | 27.25 | 26.87 |
| July | 25.35 | 25.47 | 25.07 |

THURSDAY, APRIL 10, 1919.

| | PORK—(Per bbl.) | | |
|------------------------------------|-----------------|-------|-------|
| May | 49.50 | 49.80 | 49.50 |
| July | 46.00 | 47.10 | 46.55 |
| LARD—(Per 100 lbs.) | | | |
| May | 28.20 | 28.20 | 28.15 |
| July | 27.30 | 27.30 | 27.25 |
| RIBS—(Boxed, 25c. more than loose) | | | |
| May | 26.87 | 27.25 | 26.87 |
| July | 25.35 | 25.47 | 25.07 |

FRIDAY, APRIL 11, 1919.

| | PORK—(Per bbl.) | | |
| --- | --- | --- | --- |

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

| | | |
|-----------------------|----|-----|
| Prime native steers | 27 | @28 |
| Good native steers | 24 | @25 |
| Native steers, medium | 20 | @22 |
| Heifers, good | 20 | @24 |
| Cows | 14 | @33 |
| Hind Quarters, choice | | |
| Fore Quarters, choice | | |

Beef Cuts.

| | | |
|--------------------------|----|---------|
| Beef Tenderloins, No. 1 | 26 | @48 |
| Beef Tenderloins, No. 2 | 25 | @45 |
| Steer Loins, No. 1 | 22 | @50 |
| Steer Short Loins, No. 1 | 22 | @43 |
| Steer Short Loins, No. 2 | 20 | @69 1/2 |
| Steer Loin Ends (hips) | 22 | @32 |
| Steer Loin Ends, No. 2 | 20 | @30 |
| Cow Short Loins | 26 | @38 1/2 |
| Cow Loin Ends (hips) | 25 | @25 |
| Cow Loins | 19 | @20 |
| Strip Loins, No. 3 | 20 | @33 |
| Steer Ribs, No. 1 | 20 | @20 |
| Steer Ribs, No. 2 | 20 | @20 |
| Cow Ribs, No. 2 | 20 | @20 |
| Cow Ribs, No. 3 | 20 | @20 |
| Rolls | 20 | @20 |
| Steer Rounds, No. 1 | 20 | @20 |
| Steer Rounds, No. 2 | 20 | @20 |
| Cow Rounds | 20 | @18 |
| Flank Steak | 20 | @30 |
| Rump Butts | 20 | @17 |
| Steer Chucks, No. 1 | 20 | @21 |
| Steer Chucks, No. 2 | 20 | @20 |
| Cow Chucks | 20 | @14 1/2 |
| Boneless Chucks | 20 | @19 |
| Steer Plates | 20 | @18 1/2 |
| Medium Plates | 20 | @17 |
| Briskets, No. 1 | 20 | @20 |
| Briskets, No. 2 | 20 | @17 |
| Shoulder Clods | 20 | @24 |
| Steer Naval Ends | 20 | @18 1/2 |
| Cow Naval Ends | 18 | @15 1/2 |
| Fore Shanks | 20 | @10 |
| Hind Shanks | 20 | @5 1/2 |
| Hanging Tenderloins | 20 | @10 |
| Trimmings | 20 | @5 |

Beef Product.

| | | |
|--------------------|--------|---------|
| Brains, per lb. | 9 1/2 | @10 1/2 |
| Hearts | 8 | @9 |
| Tongues | 19 | @24 |
| Sweetbreads | 31 1/2 | @33 |
| Ox Tail, per lb. | 7 | @10 1/2 |
| Fresh tripe, plain | 9 | @10 |
| Fresh Tripe, H. C. | 6 1/2 | @8 |
| Livers | 6 1/2 | @7 |
| Kidneys, per lb. | 6 1/2 | @7 |

Veal.

| | | |
|---------------|----|-----|
| Heavy Carcass | 15 | @18 |
| Light Carcass | 18 | @20 |
| Good Carcass | 21 | @25 |
| Good Saddles | 28 | @30 |
| Medium Racks | 20 | @12 |
| Good Racks | 20 | @20 |

Veal Product.

| | | |
|--------------|----|---------|
| Brains, each | 9 | @10 1/2 |
| Sweetbreads | 33 | @40 |
| Calf Livers | 32 | @33 |

Lamb.

| | | |
|-----------------------|----|-----|
| Medium Lamb | 28 | @32 |
| Round Dressed Lambs | 28 | @33 |
| Saddles, Medium | 28 | @34 |
| R. D. Lamb Fore. | 28 | @30 |
| Lamb Fore, Medium | 28 | @30 |
| R. D. Lamb Saddles | 28 | @35 |
| Lamb Pries, per lb. | 19 | @20 |
| Lamb Tongues, each | 16 | @4 |
| Lamb Kidneys, per lb. | 25 | @28 |

Mutton.

| | | |
|---------------------|--------|-----|
| Medium Sheep | 25 | @25 |
| Good Sheep | 27 | @27 |
| Medium Saddles | 26 | @26 |
| Good Saddles | 30 | @30 |
| Good Fore | 22 | @22 |
| Medium Racks | 20 | @20 |
| Mutton Legs | 27 | @30 |
| Mutton Loins | 16 | @16 |
| Mutton Stew | 4 | @4 |
| Sheep Tongues, each | 11 1/2 | @12 |
| Sheep Heads, each | | |

Fresh Pork, Etc.

| | | |
|-----------------------|--------|---------|
| Dressed Hogs | 23 | @25 |
| Pork Loins | 31 1/2 | @31 1/2 |
| Leaf Lard | 30 | @30 |
| Tenderloins | 50 | @19 |
| Spare Ribs | 27 | @17 |
| Butts | 23 | @23 |
| Hocks | 28 | @28 |
| Tribunals | 13 | @13 |
| Extra Lean Trimmings | 8 | @8 |
| Tails | 6 | @6 |
| Snots | 14 | @14 |
| Pigs' Feet | 16 | @16 |
| Pigs' Heads | 28 1/2 | @28 1/2 |
| Blade Bones | 20 | @20 |
| Blade Meat | 9 | @9 |
| Cheek Meat | 14 | @14 |
| Hog Hives, per lb. | 10 1/2 | @10 1/2 |
| Neck Bones | 5 1/2 | @5 1/2 |
| Skinned Shoulders | 8 1/2 | @8 1/2 |
| Pork Hearts | 28 | @28 |
| Pork Kidneys, per lb. | 32 1/2 | @32 1/2 |
| Pork Tongues | 24 | @24 |
| Tail Bones | 40 | @40 |
| Brains | 28 1/2 | @28 1/2 |
| Backfat | 32 1/2 | @32 1/2 |
| Hams | 24 | @24 |
| Cuts | 40 | @40 |
| Reilles | | |

SAUSAGE.

| | |
|---|--------|
| Columbia Cloth Bologna | 19 1/2 |
| Bologna, large, long, round, in casings | 18 1/2 |
| Choice Bologna | 19 |
| Frankfurters | 25 |
| Liver, with beef and pork | 19 |
| Tongue and blood | 24 |
| Minced Sausage | 22 |
| New England Style Luncheon Sausage | 23 1/2 |
| Prepared Luncheon Sausage | 24 1/2 |
| Special Compressed Sausage | — |
| Liberty Luncheon Sausage (Berliner) | 23 1/2 |
| Oxford Lean Butts | 35 |
| Polish Sausage | 20 1/2 |
| Garlic Sausage | 18 1/2 |
| Country Smoked Sausage | 22 |
| Country Sausage, fresh | 28 1/2 |
| Pork Sausage, bulk or link | 23 1/2 |
| Pork Sausage, short link | 24 1/2 |
| Boneless lean butts in casings | — |
| Luncheon Roll | 23 |
| Delicatessen Lof. | 21 |
| Jellied Roll | — |

Summer Sausage.

| | |
|----------------------------|------------|
| D'Arles, new goods | 41 1/2 |
| Beef casing salami | 47 1/2 |
| Italian salami (new goods) | 43 1/2 |
| Holsteiner | 36 1/2 |
| Metwurst | 39 |
| Farmer | 46 1/2 |
| Cervelat, new | — |
| Bologna, kits | 1.95 |
| Bologna, 1/2@1/2 | 3.20@11.20 |
| Pork, link, kits | 2.55 |
| Pork, links, 1/2@1/2 | 4.20@14.70 |
| Pork, links, 1/2@1/2 | 2.50 |
| Pork, sausages, 1/2@1/2 | 4.10@14.85 |
| Frankfurts, kits | 2.80@15.00 |
| Blood sausage, kits | 1.05 |
| Blood sausage, 1/2@1/2 | 2.70@6.45 |
| Liver sausage, kits | 1.80 |
| Liver sausage, 1/2@1/2 | 3.00@10.50 |
| Head cheese, kits | 1.90 |
| Head cheese, 1/2@1/2 | 3.10@10.85 |

SAUCE IN BRINE.

| | |
|---|---------|
| Pickled Pigs' Feet, in 337-lb. barrels | \$15.50 |
| Pickled Pigs' Feet, in 200-lb. barrels | 15.60 |
| Pickled H. C. Tripe, in 200-lb. barrels | 17.00 |
| Pickled Ox Lips, in 200-lb. barrels | — |
| Pickled Pork Snouts, in 200-lb. barrels | 70.50 |

CANNED MEATS. Per doz.

| | |
|-------------------------------------|-------|
| Corned and roast beef, No. 1/2 | 4.60 |
| Corned and roast beef, No. 1 | 4.75 |
| Corned and roast beef, No. 2 | 8.75 |
| Corned beef hash, No. 1/2 | 34.50 |
| Corned beef hash, No. 1 | — |
| Hamburger steak and onions, No. 1/2 | 2.00 |
| Hamburger steak and onions, No. 1 | 3.85 |
| Vienna Sausage, No. 1/2 | — |
| Vienna Sausage, No. 1 | — |

EXTRACT OF BEEF. Per doz.

| | |
|-------------------------------|--------|
| 2-oz. jars, 1 doz. in case | \$5.50 |
| 4-oz. jars, 1 doz. in case | 6.75 |
| 8-oz. jars, 1/2 doz. in case | 12.00 |
| 16-oz. jars, 1/2 doz. in case | 21.00 |

BARRELLED BEEF AND PORK.

| | |
|------------------------------|-------|
| Plate Beef, 200-lb. barrels | 45.50 |
| Plate beef | 44.50 |
| Prime Mess Beef | 42.00 |
| Mess Beef | 41.00 |
| Beef Hams (220 lbs. to bbl.) | — |
| Rump Butts | 42.00 |
| Mess Pork | 51.00 |
| Clear Fat Backs | 57.00 |
| Family Back Pork | — |
| Lean Pork | 45.00 |

LARD.

| | |
|---|---------|
| Pure lard, kettle rendered, per lb. tcs. | @33 1/4 |
| Pure lard | @32 1/4 |
| Lard, substitute, tcs. | 24 1/4 |
| Lard compounds | 24 1/4 |
| Cooking oil, per gal., in barrels | 22 1/4 |
| Cooks' and bakers' shortening tubs | 32 1/4 |
| Barrels, 3/4c. over tices, half barrels, 1/4c. over tices | — |
| Pure lard, kettle rendered, per lb. tcs. | @33 1/4 |

BUTTERINE.

| | |
|---|-----------|
| 1 to 6, natural color, solids, f. o. b. Chicago | 25 1/2@30 |
| Cartons, rolls or prints, 1 lb. | @33 |
| Cartons, rolls or prints, 2@3 lbs. | @32 1/2 |
| Shortenings, 30@60 lbs. tubs. | @24 |
| Nut margarine, prints, 1 lb. | @28 |

DRY SALT MEATS.

| | |
|--------------------------------|--------|
| (Boxed. Loose are 1/4c. less.) | |
| Clear Bellies, 14@16 avg. | @32.00 |
| Clear Bellies, 18@20 avg. | @31.50 |
| Rib Bellies, 20@25 avg. | @31.00 |
| Fat Backs, 10@12 avg. | @26.25 |
| Fat Backs, 12@14 avg. | @26.50 |
| Fat Backs, 14@16 avg. | @27.25 |
| Extra Short Clears | @30.00 |
| Extra Short Ribs | @29.50 |
| Butts | @22.00 |

WHOLESALE SMOKED MEATS.

| | |
|---|--------|
| Skinned Hams | 37 1/2 |
| Calms, 4@6 lbs., avg. | 27 1/2 |
| Calms, 6@12 lbs., avg. | 25 1/2 |
| New York Shoulders, 8@12 lbs., avg. | 29 1/2 |
| Breakfast Bacon, Fancy | 30 1/2 |
| Dried Beef Sets | 41 1/2 |
| Dried Beef | 37 1/2 |
| Wide, 12@14 avg., and strip, 6@7 avg. | 37 1/2 |
| Wide, 5@6 avg., and strip, 3@4 avg. | 40 1/2 |
| Rib Bacon, wide, 8@12 avg., and strip, 4@6 avg. | 36 |
| Dried Beef Inside | 43 1/2 |
| Dried Beef Knuckles | 41 1/2 |
| Dried Beef Outsides | 40 1/2 |

Skinned Boiled Hams.

SAUSAGE CASINGS.

F. O. B. CHICAGO.

| | |
| --- | --- |
| Beef rounds, per set | @14 |

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Used Refrigerating Machines For Sale

We have on hand ready for immediate delivery the following equipment:

| NUMBER | DAILY CAPACITY | MAKER'S NAME | DESCRIPTION |
|--------|----------------|--------------|---|
| 2 | 2 | Brunswick | Vertical Belt Drive |
| 1 | 10 | York | 6½ x 6½ Vertical Steam |
| 1 | 15 | Remington | Steam |
| 1 | 18 | Remington | 7¼ x 12 Steam |
| 1 | 20 | Remington | 5 x 9—4 Cylinder Steam |
| 1 | 24 | Carbondale | Steam |
| 1 | 30 | Frick | 10½ x 15 x 15 Vertical S. A. Steam |
| 2 | 30 | Frick | 10½ x 15 Chain Drive Electric |
| 28 | 58½ | Frick | 13½ x 20 x 20 Steam |
| 3 | 81.7 | Frick | 15 x 22 x 24 Steam |
| 8 | 90 | York | 14 x 20 x 21 Steam |
| 1 | 20 | Frick | Ice Freezing Tank complete with cans, coils, etc. |

Boiler Bargains

Extraordinary opportunity. Good boilers at the right price. Have been used 6 months to 3 years but all in excellent condition.

| | |
|-----------|-----------|
| Sterlings | 253 H. P. |
| | 352 H. P. |
| | 512 H. P. |
| Edgemores | 600 H. P. |
| | 813 H. P. |

We are prepared to supply complete boiler plants, including pumps, piping, breaching, stacks, etc.

Note:—We are compiling an extensive list of machinery, electrical apparatus, mechanical supplies, tools and structural material of all kinds which we have for sale. If you desire to receive this list, when printed, please file with us your name and address.

Du Pont Chemical Company

Incorporated

Sales Department

Wilmington, Delaware

Tropical Paint

**PAINT TIME IS HERE — BUILDINGS NEGLECTED
DURING THE WAR SHOULD BE PAINTED NOW.**

Paint will more than pay for itself by increasing the life of your buildings. Aside from the saving involved, there is something about well painted, clean, sanitary looking buildings that gives them an air of prosperity and increases the cheerfulness and efficiency of the people employed in them.

ELASTIKOTE

An exterior paint for industrial buildings in districts where there is much dirt and smoke. Suitable for wood, brick or metal surfaces.

Many packing companies have standardized on Elastikote Royal Red, with White trimming—it looks fine and is very durable. Elastikote is made in white, black and fourteen strong colors.

CEMENTKOTE

For damp-proofing and decorating concrete and cement buildings.

It penetrates the pores of the surface and seals them with insoluble material, so that it is impossible for moisture to get through. Because of this penetration, Cementkote does not form a heavy film on the surface. It decorates without destroying the texture of the surface.

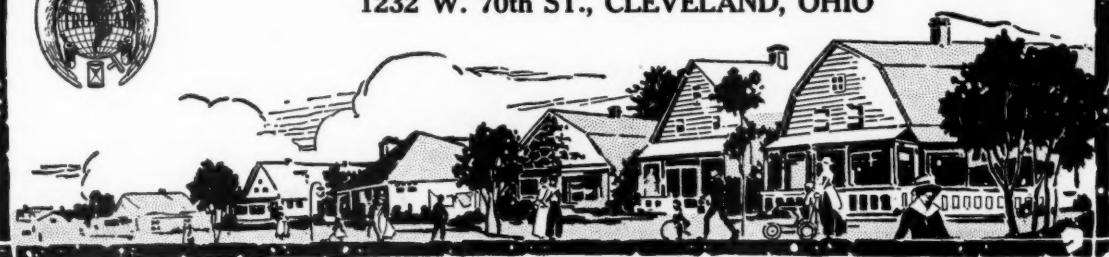
Cementkote is made in white and sixteen colors.

WRITE TODAY

*for prices, color cards and complete information about
Elastikote, Cementkote or anything else that you need
in our line—paints, enamels, varnishes, and roofcoatings.*

THE TROPICAL PAINT & OIL CO.

1232 W. 70th ST., CLEVELAND, OHIO



Retail Section

PRACTICAL TALKS WITH SHOP BUTCHERS

Some Reasons Why the Retailers Must Be Up-to-Date

By a Veteran Butcher.

There is nothing in the world that makes a shop more attractive and inviting to customers, or prospective customers, than a state of perfect cleanliness and order. The day of the untidy, evil smelling shop is gone forever. The public demands absolute cleanliness and sanitation in stores where foodstuffs are sold. This is particularly true of the butcher shop. Meats are exposed at different times during the day, when they must be laid on the block to be cut. In the up-to-date shop, where counter cases are used, the meat is immediately put under cover, or it is at least returned to the ice-house at the earliest possible moment.

Conditions are not like the old days, when counter cases were almost unknown. Since then a most remarkable change for the better has taken place in all establishments, large or small, where foodstuffs are sold, particularly in the butcher shop. The public has been educated through the press to the value—in fact, the necessity—of cleanliness, until they demand it from the retailer.

In the grocery stores the foodstuffs are now sold in attractive sanitary packages. Everyone knows in what attractive packages crackers of all kinds are put up, airtight, dustproof, and cleanly. Not so very long ago they were weighed out from a box or barrel, which was shoved under the counter, with an insecure cover, and more often with no cover at all, with no protection from dust or insects, or the wandering, grimy hand of the small boy.

The change in the methods of handling bread is just as remarkable. Formerly it was "fired" into a box or barrel, hoisted into a wagon, and when being delivered to the grocer was thrown into a box or basket, carried into the grocery store and dumped into some receptacle from which it was offered for sale, after being handled a dozen times or more before it ever reached the consumer. From the nature of their business, the driver or the groceryman's hands are none too clean.

Today the loaves of bread come wrapped and sealed, testifying mutely to their absolute cleanliness. And so it is with almost everything else at the grocers.

Of course it is not possible to put meat up in packages before it is sold, except such products as sliced bacon in jars and noxes, or chipped beef, or packages of sausages, etc.

Aside from these, changes have been wondrous indeed, particularly in small details. Liver was formerly laid on a board, sliced as wanted, and dumped onto a sheet of paper when sold. The nature of the liver will explain the condition of the board after the day's sales were ended, particularly in the warm weather. The less said on that subject the better! "That's what every butcher knows." Today liver is laid on a clean sheet of paper, laid in the counter case. When a sale is made the remainder is immediately returned to its place.

Tripe was formerly kept in small kegs, in the liquor in which it was originally packed, to keep it fresh. When a pound or so was wanted the butcher stuck his hand into the keg and pulled out what was wanted. If it was a big piece that he grabbed, and he only needed a pound or two, he held it over the edge of the keg and cut off as much as he wanted, letting the remainder splash back. When selling tripe, the butcher's hands were fairly well cleaned, owing to the nature of the tripe. Today it is put on a clean platter, after being drained and put in the counter case, where it looks clean and appetizing.

Chopped meat was formerly heaped on a platter and stood in the window, open to dust, flies and other filth. In the days when meats were displayed out of doors it was no unusual sight to see a platter of chopped meat on a bench or board, with other cut meats, such as shoulder chops, pork chops, chuck steaks, pot roasts, etc., with the rain from a leaking awning dripping on them. The neighborhood dogs came sniffing about, and if not watched he would gallop off with a steak or chop in his mouth, and the butcher after him. And when it was recovered, which it sometimes was, the butcher would rub it off on his apron and carefully replace it on its platter.

These were some of the sights of long ago. Today the counter case has its line of platters with freshly cut meats attractively displayed under glass, each platter having ice under it. Or frequently, in the larger shops, cold air pipes are in the case, which is a very big advantage. All of this makes it easier for the butcher to keep his store clean and keeps the flies away. There is nothing for them to feed upon, because nothing is exposed for any length of time.

Along with this cleanliness and sanitation came a much more desirable style of fixtures and shop furniture. The marble and plate glass counter case takes the place of the old-time wooden bench, which it was impossible to keep clean. One would scarcely recognize the old-style butcher shop, as compared to the bright, clean, up-to-date market of today, where the woman shopper finds it a pleasure to do her marketing.

A dirty or ill-kept shop today is utterly out of keeping with the business. Many country butchers, particularly through the South, have not yet wakened to these facts, but some day, when a man with up-to-date ideas opens up in their town, they'll very soon find out why their business is gone forever, and the newcomer has the crowds coming his way.

All meats being under glass, or kept in big refrigerators, the fly must starve. Scales are kept clean and bright, meats are wrapped in tissue or parchment paper. Liver, chopped meat, lard, fish, butter etc., are sent out in cardboard or wooden platters made for that purpose.

(To be continued.)

MEAT PRICES IN VIENNA.

The Austrian Food Bureau established the following maximum retail prices in Vienna for beef, beginning on January 1:

| Cut. | Price Per Pound to Firms Entitled to Buy. First-class beef. | Standard beef. |
|---|---|----------------|
| Forequarter (including not more than 15 per cent. makeweight)... | \$1.84 | \$0.76 |
| Hindquarter (including not more than 20 per cent. makeweight)... | 2.03 | .92 |
| Roasts (loin and rib) with bones left in, but without makeweight) | 2.58 | 1.20 |
| Other cuts | 1.84 | .76 |

Forequarter and hindquarter cuts can not be sold without makeweight, nor roasts with bones removed. The beef ration is 4.4 ounces.

There is an abundance of sausages in the Vienna markets selling at \$2.58 a pound for ordinary kinds to \$5.00 for ham sausages. It is asserted that these high prices explain the disappearance of offal, which can be sold more profitably in the form of sausage.

LOCAL AND PERSONAL.

Fred Pruno's butcher shop, at 460 Hubbell street, Utica, N. Y., has been damaged by fire.

E. J. Dupraw has sold his meat and grocery business in Monson, Mass., to Gideon Dinelle.

John A. Keller, who has conducted a meat market at 121 Nevada street, Portland, Oregon, for the past thirty-five years, died suddenly of heart failure, at the age of 68.

The meat market building recently erected by R. D. Johnson in lower Thames street, New London, Conn., is now ready for occupancy.

D. A. Merris, proprietor of the meat market at 348 South Fairview avenue, Decatur, Ill., has sold his interest in the market to F. G. Swart.

A co-operative kosher meat market has been opened at 160-A Valley street, Lawrence, Mass., with Henry M. Meyers as president.

The Economy Public Market has been opened at the corner of Washington and Porter streets, Stoughton, Mass.

Harold D. Hall, of Quincy, Mass., is the manager of the new Usave store in the Monroe block.

E. J. Dupraw has sold his meat and grocery market in Fall River, Mass., to Gideon Dinelle.



Frank Pishonery and Larry Puglia, former owners of the West Penn Meat Market, Uniontown, Pa., contemplate the erection of a market building at the corner of Brownsville avenue and Charles street.

A store has been opened at 103 State street, Niles, Ohio, by the Niles Provision Co.

Grala's meat market, on East Diamond street, Hazleton, Pa., has been damaged by fire.

A Mr. Olsen, of Brooklyn, N. Y., has purchased the meat market in Middletown, Conn., formerly conducted by Oscar D. Schultze.

Henry Doerr, who conducted a meat market at 507 Fifteenth street, Altoona, Pa., has retired. The meat market has been purchased by Aaron Klevansky.

Refrigerating machinery has been installed by Merck & O'Brien, meat dealers on Chicago street, Freeport, Ill.

John Smith and Ernest Krause have sold their meat market in Garvin, Iowa, to Charles Shield.

G. B. Robertson & Son sold out their meat market in Dover, Minn., to Severt A. Peterson.

Anton Suscha, Josef Suscha and Frank Falk have incorporated the Suscha Co., Sheboygan, Wis., to deal in meats and groceries.

The Independent Meat Market, Port Washington, Wis., has been purchased by N. Conrad, Jr.

J. N. Mollers & Co. will open a grocery and meat business at Grand Forks, N. Dak.

Willis Lane has succeeded William Hostetter as the proprietor of the meat market at Beresford, S. Dak.

B. Smith sold his interest in the meat market at Mora, Minn., to F. L. Elliott.

The Madison Lake, Minn., meat market has been purchased by C. W. Kruschke.

P. H. Hein will open a meat market at Big Stone, S. Dak.

Kleman & Kieffer have been succeeded in the meat business at Antigo, Wis., by Louis B. Kieffer.

William Hahn bought the meat business of T. F. Welch in Crystal, N. Dak.

W. A. Schirmer sold his interest in the City Meat Market, Pipestone, Minn., to George Colvin.

George Sivenson has engaged in the meat business at Morgan, Minn.

Edward J. and Arthur Hirshberg have purchased the Choteau Meat Company, Choteau, Mont., from A. J. and Charles Cowell.

The People's Meat Market, at Hancock, Mich., of which Robert J. Hill is the proprietor, has been burglarized.

Woodka Bros. have moved to 113 North Main street, South Bend, Ind., from 221 North Main street.

Beuter Bros.' new meat market at 1110 Market street, Wheeling, W. Va., has been opened to the public.

Berghoff & Kosobuske, meat dealers at 117 West Fulton street, Gloversville, N. Y., have dissolved.

The Beaumont-Dickey Market Company opened a new meat market at 46 East 7th street, St. Paul, Minn.

The Independent Meat Market, Salem, Oregon, is in the hands of a receiver.

Jacobs Brothers will install a refrigerator machine in their meat market on Main avenue, De Pere, Wis.

Taylor Hodges and Erskine Armstrong have purchased the Marietta Meat Market, Marietta, Okla., from Cain & Sanders.

F. M. Overturf and W. H. White have purchased the meat business of Anderson Bros. in Frederick, Okla.

James W. Nolan has engaged in the meat business in the Schwartz building, Paola, Kan.

William Southwell is about to engage in the meat business at Scottsbluff, Neb.

Wilbur & Son have disposed of their meat business in Battle Creek, Mich., to Edward Large.

Abe Goldfine is about to engage in the meat business at La Pointe, Wis.

Dursano & Summers are opening in the meat business in Milwaukee.

Dick Cooper has purchased the interest of

John Thompson in the meat firm of Thompson & Cooper, Chetopa, Kan.

Chris Store has purchased the Lindsay meat market, Lindsay, Okla., from T. T. Carey.

H. Kube has purchased an interest in the Farmers' Meat Market, Odessa, Wash., from Aug. Kubillus.

Fred Georgia has sold out his meat business in St. Johns, Mich., to Frank J. Fehrenbach.

Fred S. Walker and Harry Lefke have formed a partnership and will conduct a meat market at 1133 North Washington avenue, Lansing, Mich.

NEW YORK VICTORY LOAN CAMPAIGN.

When the Victory Liberty Loan campaign opens on April 21 the Government loan organization of the Second Federal Reserve District will be ready for its most aggressive drive. Veteran workers are back in the ranks, and, with the confidence that comes from experience in four Liberty Loan campaigns, the district organization is determined to exceed

the total of previous subscriptions. The campaign is to last three weeks.

In this final appeal by the Government to the people to pay our debts from the World War, several billions of dollars in short-term securities will be offered. Instead of bonds these securities will be known as Victory Notes, and will mature in one to five years. The notes, at the discretion of the Secretary of the Treasury, may be issued in four classes, with varying degrees of tax exemption and presumably with different interest rates. An announcement on these features is expected a few days before the opening of the campaign.

The Meat and Allied Trades in Greater New York will be ably represented in the Victory Loan campaign. J. C. Good, of Wilson & Co., has been selected as chairman of the committee for this industry, and Irving Blumenthal, of the United Dressed Beef Company, as vice-chairman. W. H. Noyes, vice-president of Swift & Co., who headed the committee for the first loan drive, is also taking an active interest in this campaign. Plans for a thorough canvass in all branches of the meat trade are under way, and big results are expected.

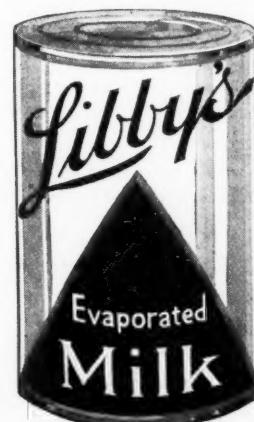
You can be the milkman!

Grocers who handle Libby's Milk are finding it a most efficient, economical, and satisfactory way of insuring to their customers a constant supply of pure, rich milk.

Women, too, are learning to prefer Libby's Milk. In national advertising its purity, its economy, its convenience, and the many delightful ways in which it can be used, have been told so often that every reader will sometime want to try it.

Put Libby's Milk on your shelves—and you will open up new avenues of profit.

Libby, McNeill & Libby, Chicago



Libby's
Milk

New York Section

A. W. McLaren, general traffic manager for Morris & Company, was in New York this week.

Manager W. E. Frost of Swift & Company's small stock department in New York was in the West this week.

L. A. Copley, of Wilson & Company's sausage department at Chicago, was a New York visitor during the past week.

Swift & Company's sales of beef in New York City for the week ending April 5, 1919, averaged as follows: Domestic beef, 22.49c. per pound.

Louis F. Swift, Jr., son of the head of the company, was in New York this week, following his discharge from the army. He served in France as a machine gunner.

The New York Independent Meat Company, of which the late Jacob Leeser was the principal owner, has passed under the control of two well-known New York retailers, A. Eisler and Joseph Wormser.

The trial of I. Frank on the charge of buying government beef from truckmen during the war was in progress this week in the Federal Court in New York City. Frank's defense was that he thought he was buying condemned beef rejected by the government.

F. J. King, head of Swift & Company's branch house provision department, was inspecting the New York territory during the week. L. M. Lester of the beef department, R. A. Stearns of the contract department and F. J. Gardner of the superintendent's office at Chicago were also in town.

An employment bureau for the boys of the 27th Division has been established in New York, with headquarters in the Hall of Records at Chambers and Center streets, in charge of Colonel Thomas Crimmins. Employers are asked to give these New York boys special consideration in the filling of positions.

He was so very secret about it that few in the trade outside the Armour family knew that "Jack" Kerr, the chief ornament of the handsome Armour offices in the Equitable building, was married last month, and returned from his wedding tour on St. Patrick's day. His bride was Miss Harriet Ethel Yenawine. No wonder provisions went up!

J. A. Robinson, manager of Swift & Company's branch at Hoboken, has been made manager of the company's packinghouse market at Jersey City, succeeding the late Thomas Hicks. J. A. Russell, of Chicago, a former New Yorker, returns as manager of the beef department, much to the joy of his old-time friends here, who used to buy beef of him in Manhattan market.

J. W. Devorss, assistant to Vice-President W. H. Noyes, of Swift & Company of New York, has been made manager of the Swift plant at Harrison, N. J., following the resignation of Manager George M. Worman, to enter another field. Mr. Devorss is well equipped for his new position and goes into it with the hearty good wishes of a host of friends.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 5, 1919, by the New York City Department of Health: Meat—Manhattan, 3,665 lbs.; Brooklyn, 27,762 lbs.; Bronx, 52 lbs.; Queens, 29 lbs.; total, 31,508 lbs. Horse Meat—Brooklyn, 1,575 lbs.

Fish—Bronx, 70 lbs. Poultry and Game—Manhattan 1,499 lbs.; Bronx, 1,695 lbs.; total, 3,194 lbs.

Harold Bardes, a member of the provision department office staff at Swift headquarters in New York, returned to his desk two weeks ago after his discharge from the army, and settled so modestly into the routine of office work that few knew him to have been one of the real heroes of the war. As a member of the 306th Machine Gun Battalion he carried a machine gun from one end of the

Argonne Forest to the other, and was invalided home as a result of the strenuous work he did in that historic struggle. He received a warm welcome from his old associates.

THE PROVISION SITUATION.

(Continued from page 21.)
year. There has been a marked increase in the exports for the period since July 1, and also a marked increase in the domestic consumption. The complete tabulation, as published in the official statement, follows:

PORK SITUATION.

| | Total July 1, 1918, to January 31, 1919. | February, July 1, 1918, to February 28, 1919. | Total July 1, 1917, to January 31, 1918. | February, July 1, 1917, to February 28, 1918. | Total July 1, 1918, to January 31, 1919. |
|--|---|--|---|--|---|
| Inspected slaughter..... | 26,008,704 | 4,266,317 | 30,275,695 | 18,359,172 | 3,998,084 |
| Average dressed weight .. | 186.3 | 184.7 | 166.0 | 159.5 | 167.5 |
| Dressed product | 4,324,205,000 | 702,662,000 | 5,026,807,000 | 2,928,217,000 | 669,679,000 |
| Storage beginning of period. | 973,536,000 | 1,057,729,000 | 973,536,000 | 785,759,000 | 760,576,000 |
| Storage end of period..... | 1,087,729,000 | 1,114,990,000 | 1,114,990,000 | 760,576,000 | 923,095,000 |
| Exports: | | | | | |
| Fresh pork: | | | | | |
| Allies | 2,131,349 | 863,203 | 2,994,552 | 11,867,182 | 194,731 |
| Neutrals | 1,688,626 | 5,581 | 1,694,207 | 48,852 | 86 |
| Canned pork: | | | | | |
| Allies | 2,216,173 | 390,920 | 2,607,093 | 1,772,804 | 36,748 |
| Neutrals | 121,740 | 1,379 | 123,119 | 131,351 | 1,301 |
| Pickled pork: | | | | | |
| Allies | 18,695,272 | 1,677,214 | 20,372,486 | 14,842,777 | 1,968,045 |
| Neutrals | 1,030,932 | 279,148 | 1,310,080 | 691,867 | 12,815 |
| Bacon: | | | | | |
| Allies | 575,683,385 | 109,853,080 | 685,536,465 | 250,720,563 | 50,899,043 |
| Neutrals | 13,120,559 | 4,989,445 | 18,110,000 | 1,358,938 | 14,786 |
| Hams and Shoulders: | | | | | |
| Allies | 274,540,725 | 49,102,093 | 323,642,818 | 119,450,523 | 29,267,222 |
| Neutrals | 2,179,421 | 180,960 | 2,360,381 | 1,276,048 | 20,596 |
| Total pork: | | | | | |
| Allies | 873,266,904 | 161,886,510 | 1,035,153,414 | 398,653,849 | 52,355,789 |
| Neutrals | 18,141,278 | 5,456,513 | 23,597,701 | 3,507,056 | 49,584 |
| Grand total pork.. | 901,408,182 | 167,343,023 | 1,058,751,205 | 402,136,433 | 82,405,373 |
| Lard: | | | | | |
| Allies | 286,996,756 | 68,394,369 | 355,391,125 | 121,082,037 | 31,622,321 |
| Neutrals | 19,228,131 | 730,965 | 19,959,066 | 9,433,928 | 317,194 |
| Grand total lard.. | 306,224,887 | 69,125,324 | 375,350,221 | 130,515,965 | 31,940,515 |
| Grand tl. prod. | 1,197,633,069 | 236,468,337 | 1,434,101,426 | 532,652,398 | 114,345,888 |
| Increase or dec. in stocks. +114,193,000 | +27,261,000 | +141,454,000 | -25,183,000 | +162,519,000 | +137,336,000 |
| Apparent consumption..... | 3,012,374,000 | 438,933,000 | 3,451,307,000 | 2,420,748,000 | 392,814,000 |
| Prices: | | | | | |
| Hogs, live (per 100 lbs.) | \$18.081 | \$17.626 | \$18.016 | \$16.815 | \$16.562 |
| Dressed hogs (per lb.) | .239 | .210 | .232 | .238 | .239 |
| Bacon (per lb.)..... | .425 | .376 | .418 | .355 | .355 |
| Lard (per lb.)..... | .224 | .236 | .225 | .234 | .251 |
| Hams (per lb.)..... | .350 | .333 | .347 | .273 | .298 |

BEEF SITUATION.

| | | | | | | |
|--|---------------|--------------|---------------|---------------|--------------|---------------|
| Inspected slaughter | 7,913,080 | 701,333 | 8,614,433 | 6,708,832 | 784,834 | 7,584,066 |
| Average dressed weight... | 457.0 | 531.0 | 463.0 | 481.1 | 507.37 | 490.0 |
| Dressed products | 3,616,567,000 | 372,418,000 | 3,985,985,000 | 3,270,982,000 | 445,291,000 | 3,716,273,000 |
| Storage beginning of period. | 198,935,000 | 325,145,000 | 188,935,000 | 139,734,000 | 321,564,000 | 139,734,000 |
| Storage end of period.... | 325,145,000 | 295,223,000 | 321,564,000 | 277,106,000 | 277,106,000 | 277,106,000 |
| Exports: | | | | | | |
| Fresh beef: | | | | | | |
| Allies | 251,731,506 | 13,722,438 | 265,454,034 | 120,916,316 | 16,374,732 | 137,203,048 |
| Neutrals | 439,520 | 7,555 | 447,375 | 289,384 | 33,249 | 322,633 |
| Canned beef: | | | | | | |
| Allies | 77,068,570 | 7,939,419 | 85,607,080 | 28,784,876 | 9,879,094 | 38,663,970 |
| Neutrals | 4,062,267 | 212,304 | 4,274,571 | 241,707 | 9,596 | 251,303 |
| Pickled beef: | | | | | | |
| Allies | 26,397,228 | 3,593,900 | 29,991,128 | 33,555,343 | 2,809,978 | 36,365,321 |
| Neutrals | 808,627 | 41,220 | 909,647 | 5,441,803 | 29,337 | 5,471,140 |
| Total beef: | | | | | | |
| Allies | 355,797,394 | 25,255,757 | 381,053,151 | 183,258,535 | 29,063,804 | 212,322,342 |
| Neutrals | 5,370,714 | 261,079 | 5,631,703 | 5,972,804 | 72,182 | 6,045,076 |
| Grand total beef.. | 361,168,108 | 26,516,836 | 386,684,944 | 189,231,429 | 29,135,986 | 218,367,418 |
| Oleo oil: | | | | | | |
| Allies | 22,927,618 | 4,035,920 | 26,963,538 | 9,988,905 | 2,544,266 | 12,533,171 |
| Neutrals | 4,903,961 | 416,885 | 5,320,846 | 1,129,065 | 77,000 | 1,206,065 |
| Tallow: | | | | | | |
| Allies | 1,394,509 | 673,371 | 2,067,880 | 1,774,437 | 40,788 | 1,815,225 |
| Neutrals | 491,865 | 25,539 | 517,404 | 532,674 | 94,049 | 626,723 |
| Gr. tl. & oleo oil | 29,717,933 | 5,151,715 | 34,869,668 | 13,425,081 | 2,756,103 | 1,000,000 |
| Exports all beef prod. | 390,886,061 | 30,668,551 | 421,554,612 | 202,656,510 | 31,892,059 | 234,548,599 |
| Increase or dec. in stocks. +136,210,000 | +29,922,000 | +106,288,000 | +181,830,000 | -44,458,000 | +137,372,000 | |
| Apparent consumption..... | 3,089,471,000 | 371,671,000 | 3,461,142,000 | 2,886,495,000 | 457,857,000 | 3,344,352,000 |
| Prices: | | | | | | |
| Cattle, good native steers | \$15.457 | \$15.920 | \$15.494 | \$12.013 | \$11.962 | \$12,006 |
| Beef carcass | .243 | .245 | .243 | .180 | .175 | .179 |
| Steer loins, No. 2..... | .370 | .466 | .377 | .257 | .246 | .255 |
| Chucks, No. 2 | .211 | .200 | .210 | .145 | .148 | .145 |
| Rounds, No. 2 | .243 | .220 | .241 | .176 | .155 | .173 |

On Wednesday the market for product advanced sharply on the action of the Chicago Board of Trade directors in de-controlling the fluctuations of the daily movement of product prices. This control of product prices had been in effect since December 6, 1917.

The removal of the restrictions had been expected since April 1, when the license restrictions were removed on the control of packing house products as regards the profits in the packing and handling of such products. With the provision regulations removed there was no necessity for a continuation of the control of the fluctuations on the Board of Trade.

BEEF.—Local market is quiet but firm. Mess, \$35@36; packers, \$38@39; family, \$41@43; East India, \$61@66.

LARD.—The market is dull but strong. Quoted: City, 29@29½c., nominal; Continental, \$31.50; South America, \$31.65; Brazil legs, \$32.65; compounds, 23@24½c.

PORK.—The market is firmly held. Mess, \$35, nominal; clear, \$51@56, and family, \$54@55.

The Original Packer's Traveling Table Band Saws



are an essential part of the equipment in every modern packing plant. The illustrated installation is running daily at one of the largest packing establishments in Chicago.

May we send you our new illustrated circular?

JONES SUPERIOR MACHINE CO.
1258-72 W. North Ave. CHICAGO, ILL.

Redfield--Value Makes Price Insignificant

WHICH IS BETTER BUSINESS? \$1000 to \$1500 for a machine, parts of which must continually be renewed or \$2000 for a machine guaranteed for years against wear of any parts sufficient to necessitate replacement?

ALL
PARTS
OF

Chicago Metal Ring Hog Dehairers

GUARANTEED
FOR
YEARS

THERE IS ARGUMENT

Redfield Mechanical Company

327 South La Salle Street

Chicago

CONRON BROS. COMPANY

One of Greater New York's Largest Wholesale Distributors of
DRESSED MEATS and PROVISIONS

DRESSED POULTRY, BUTTER, EGGS, OLEOMARGARINE, ETC.

CARLOAD ACCOUNTS SOLICITED with Railroad Facilities for Unloading Cars Direct to our Houses

GENERAL OFFICES GANSEVOORT MARKET,
10th Ave. 13th to 14th St. Manhattan

HOTEL, STEAMSHIP AND CUT MEAT DEPARTMENT
447-448 West 13th Street, Manhattan

FORT GREENE MARKET,
189-191 Fort Greene Place, Brooklyn

WEST HARLEM MARKET,
12th Ave., and 131st St., Manhattan

BRONX MARKET, PACKING HOUSE,
Manufacturing of high grade provisions under U. S. Government
Supervision. U. S. Inspection No. 1009.
643-645 Brook Avenue, The Bronx.

April 12, 1919

NEW YORK MARKET PRICES

LIVE CATTLE.

| | |
|--------------------------|-------------|
| Steers, ordinary to fair | 13.00@17.00 |
| Oxen | 8.00@13.50 |
| Bulls | 8.00@13.50 |
| Cows | 4.25@12.50 |

LIVE CALVES.

| | |
|------------------------------|-------------|
| Live calves, common to prime | 14.00@20.00 |
| Live calves, fed | 9.50@12.50 |
| Live calves, skim milk | 10.00@12.50 |
| Live calves, barnyard | —@— |
| Live calves, culs | 10.00@13.00 |

LIVE SHEEP AND LAMBS.

| | |
|---------------------------------------|-------------|
| Live lambs, fair unshorn | 17.00@18.00 |
| Live lambs, clipped | 15.75@16.00 |
| Live lambs | —@— |
| Live sheep, unshorn, ordinary to fair | 11.00@12.50 |
| Live sheep, unshorn culs | —@— |

LIVE HOGS.

| | |
|----------------|--------|
| Hogs, heavy | @20.50 |
| Hogs, medium | @20.50 |
| Hogs, 140 lbs. | @20.25 |
| Pigs | @19.25 |
| Roughs | @17.00 |

DRESSED BEEF.

CITY DRESSED.

| | |
|------------------------|---------------|
| Choice native heavy | 27 @28 |
| Choice native light | 26 @27 |
| Native, common to fair | 24 1/2@25 1/2 |

WESTERN DRESSED BEEF.

| | |
|------------------------|--------|
| Choice native heavy | 26 @27 |
| Choice native light | 25 @26 |
| Native, common to fair | 24 @25 |
| Common to fair Texas | 23 @24 |
| Good to choice helpers | 24 @25 |
| Common to fair helpers | 22 @23 |
| Choice cows | 21 @22 |
| Common to fair cows | 18 @20 |
| Fresh Bologna bulls | 16 @18 |

BEEF CUTS.

| | |
|----------------------|---------|
| Western. | City. |
| No. 1 ribs | 638 @38 |
| No. 2 ribs | 634 @36 |
| No. 3 ribs | 628 @32 |
| No. 1 loins | 638 @42 |
| No. 2 loins | 634 @40 |
| No. 3 loins | 628 @36 |
| No. 2 hinds and ribs | 633 @30 |
| No. 2 hinds and ribs | 632 @30 |
| No. 3 hinds and ribs | 629 @27 |
| No. 1 rounds | 623 @25 |
| No. 2 rounds | 622 @24 |
| No. 3 rounds | 621 @23 |
| No. 1 chuck | 620 @22 |
| No. 2 chuck | 618 @22 |
| No. 3 chuck | 616 @20 |

DRESSED CALVES.

| | |
|----------------|--------|
| Hogs, heavy | @26 |
| Hogs, 180 lbs. | 26 @26 |
| Hogs, 160 lbs. | 26 @26 |
| Hogs, 140 lbs. | 26 @26 |
| Pigs | 27 |

DRESSED HOGS.

| | |
|----------------|-----------|
| Hogs, heavy | 6265 @265 |
| Hogs, 180 lbs. | 6271 @271 |
| Hogs, 160 lbs. | 6274 @274 |
| Hogs, 140 lbs. | 6278 @278 |
| Pigs | 27 |

DRESSED SHEEP AND LAMBS.

| | |
|-----------------------|--------|
| Lambs, choice spring | 32 @33 |
| Lambs, choice | 31 @32 |
| Sheep, choice | 20 @22 |
| Sheep, medium to good | 18 @20 |
| Sheep, culs | 15 |

PROVISIONS.

(Jobbing Trade.)

| | |
|---------------------------------|--------|
| Smoked hams, 10 lbs. avg. | @36 |
| Smoked hams, 12 to 14 lbs. avg. | 35 |
| Smoked hams, 14 to 16 lbs. avg. | 33 |
| Smoked picnics, light | 26 |
| Smoked picnics, heavy | 25 |
| Smoked shoulders | 24 |
| Smoked beef tongue, per lb. | 32 |
| Smoked bacon (rib in) | 37 |
| Dried beef sets | 42 @46 |
| Pickled bellies, heavy | 35 |

FRESH PORK CUTS.

| | |
|-------------------------------|--------|
| Fresh pork loins, city | @37 |
| Fresh pork loins, Western | 33 @36 |
| Frozen pork loins | 30 @33 |
| Fresh pork tenderloins | 46 |
| Shoulders, city | 30 |
| Shoulders, Western | 28 |
| Butts, regular fresh Western | 31 |
| Butts, boneless fresh Western | 36 |
| Fresh hams, city | 36 |
| Fresh hams, Western | 34 |
| Fresh picnic hams, Western | 26 |

THE NATIONAL PROVISIONER

BONES, HOOFS AND HORNS.

| | |
|--|----------------|
| Round shin bones, avg. 48 to 50 lbs., per 100 pcs. | \$0.00@ \$5.00 |
| Flat shin bones, avg. 40 to 45 lbs., per 100 pcs. | 70.00@ \$7.50 |
| Black hoofs, per ton | 60.00@ \$7.00 |
| Striped hoofs, per ton | 60.00@ \$7.00 |
| White hoofs, per ton | 85.00@ \$9.00 |

BUTCHERS' SUNDRIES.

| | |
|-----------------------------------|---------------------|
| Fresh steer tongues, L. C. trim'd | 24c @ a pound |
| Fresh steer tongues, untrimmed | 19c @ a pound |
| Fresh cow tongues | 18c @ a pound |
| Calves' heads, scalded | 70c @ a piece |
| Sweetbreads, veal | 40 @100c. a pair |
| Sweetbreads, beef | 40c @ a pound |
| Calves' livers | 35c @ a pound |
| Beef kidneys | 18c @ a pound |
| Mutton kidneys | 5c @ a piece |
| Livers, beef | 18c @ a pound |
| Oxtails | 14c @ a pound |
| Hearts, beef | 14c @ a pound |
| Rolls, beef | 30c @ a pound |
| Tenderloin beef, Western | 24 @30-45c. a pound |
| Lamb's tripe | 12c @ a pair |
| Extra lean pork trimmings | 23c @ a pound |

BUTCHERS' FAT.

| | |
|-----------------------|---------|
| Ordinary shop fat | @ 4 1/2 |
| Suet, fresh and heavy | 11 1/2 |
| Shop bones, per cwt. | 25 @85 |

SAUSAGE CASINGS.

| | |
|---|-------|
| Sheep, imp., wide, per bundle | * |
| Sheep, imp., medium wide, per bundle | * |
| Sheep, imp., medium, per bundle | * |
| Sheep, imp., narrow, per bundle | * |
| Hog, free of salt, tcs. or bbls., per lb., f. o. b., New York | @1.40 |
| Hog, extra narrow, selected, per lb. | 1.60 |
| Hog middles | 18 |
| Hog hams | — |
| Beef rounds, domestic, per set, f. o. b., New York | 16 |
| Beef rounds, export, per set, f. o. b., New York | 24 |
| Beef hams, piece, f. o. b., New York | 18 |
| Beef middles, per set, f. o. b., New York | 50 |
| Beef weans, No. 1s, each | 8 1/2 |
| Beef weans, No. 2s, each | 4 |
| Beef bladders, small, per doz. | 95 |

*Owing to unsettled war conditions reliable sheep casing quotations cannot be given.

SPICES.

| | |
|-----------------------|-------------|
| Whole. | Ground. |
| Pepper Sing., white | 27 29 |
| Pepper, Sing., black | 20 22 |
| Pepper, Penang, white | — — |
| Pepper, red | 23 26 |
| Allspice | 10 12 |
| Cinnamon | 23 29 |
| Coriander | 7 1/2 9 1/2 |
| Cloves | 28 33 |
| Ginger | 24 27 |
| Macu | 55 60 |

CURING MATERIALS.

| | |
|---|------|
| Refined salt-petre, granulated, bbls. | — |
| Refined salt-petre, crystals, bbls. | — |
| Double refined nitrate of soda, gran. f.o.b., N. Y. and S. F. | — |
| Double refined nitrate of soda, crystals | — |
| No. 1 skins | .68 |
| No. 2 skins | .66 |
| No. 3 skins | .43 |
| Branded skins | .53 |
| Ticky skins | .53 |
| No. 1 B. M. skins | .33 |
| No. 2 B. M. skins | .66 |
| No. 1, 9 1/2-12 1/2 lbs. | .66 |
| No. 2, 9 1/2-12 1/2 lbs. | .66 |
| No. 1 B. M., 9 1/2-12 1/2 lbs. | .66 |
| No. 2 B. M., 9 1/2-12 1/2 lbs. | .66 |
| Branded skins, 9 1/2-12 1/2 lbs. | 5.00 |
| Ticky skins, 9 1/2-12 1/2 lbs. | 6.75 |
| No. 1, 12 1/2-14 lbs. | 6.50 |
| No. 2, 12 1/2-14 lbs. | 6.50 |
| No. 1 B. M., 12 1/2-14 lbs. | 6.50 |
| No. 2 B. M., 12 1/2-14 lbs. | 6.25 |
| No. 1 kips, 14-18 lbs. | 7.00 |
| No. 2 B. M., 14-18 lbs. | 6.75 |
| No. 1 heavy kips, 18 lbs. and over | 7.50 |
| No. 2 heavy kips, 18 lbs. and over | 7.25 |
| Branded kips | 5.75 |
| Heavy branded kips | 6.25 |
| Ticky kips | 5.75 |
| Heavy ticky kips | 6.25 |
| All skins must have tail bone cut. | — |

DRESSED POULTRY.

| | |
|---|------------|
| Ducks—Fresh—Dry packed— | |
| Long Island, Penn. and Florida, spring. | @46 |
| Michigan, spring | — |
| Fowls—Fresh—Boxes—Dry packed, milk fed— | |
| Western, 60 lbs. and over to dozen | 36 @36 1/2 |

| | |
|---------------------------------|--------|
| Western, 48 to 56 lbs. to dozen | 37 |
| Western, 43 to 47 lbs. to dozen | 36 1/2 |
| Western, 36 to 42 lbs. to dozen | 36 |
| Western, 30 to 35 lbs. to dozen | 32 |
| Western, under 30 lbs. to dozen | 31 |

| | |
|---|----|
| Fowls—Fresh—dry packed, barrels— | |
| Western, 5 lbs. and over, per lb. | 36 |
| Southwestern, dry-packed, mixed weights | 37 |
| Old Cocks—Fresh—Dry packed, barrels— | |
| Dry-packed, No. 1 | 26 |
| Scalped | 24 |

| | |
|---------------------------------------|------------|
| Other Poultry— | |
| Squabs, prime, white, 10 lbs. to doz. | |
| per doz. | 8.50 @9.00 |

FROZEN—1918 Pack.

Turkeys—

| | |
|---|----|
| Wn, small bxs. d. pk. select young hens | 48 |
| Wn, small bxs. d. pk. select young toms | 48 |
| Wn, bbls. d. pk. select young hens | 48 |
| Wn, bbls. d. pk. select young toms | 48 |
| Wn, bbls., dry-pk'd, select young toms | 48 |
| Texas, dry picked, choice | 45 |
| Texas, fair to good | 40 |
| Old toms | 40 |

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